



Chapter of the Enological Society of the Pacific Northwest

Newsletter Date: October 24, 2005

Virginia is for Wine Lovers

What did we do for our summer vacation? Sample Virginia wines. You too can sample the wines of Virginia at our November wine tasting. Driving through the green rolling hills of Virginia, next to the Blue Ridge mountains, we found **Rappahannock Cellars**. From this winery, we will be sampling their **2004 Reserve Viognier**, which won the *Best Wine of the East* award. We will also enjoy the **2004 Meriwether Chardonnay** and the **2004 Noblesse Rouge**, a blend of Cab Sauv., Syrah, Norton, Merlot and Cab Franc.

From **Jefferson Vineyards**, strategically placed between Monticello and Ash Lawn-Highland (the plantation home of James Monroe), we will be tasting the **2004 Cabernet Franc**. Also from the Blue Ridge Mountain area, we will sample the **2002 Petit Verdot** from **Linden Vineyards**.

What goes best with Virginia wines? How about Virginia foods! **Chef Jessica Smith** will prepare food based on the state's favorite recipes, often served in the taverns found in places such as **Colonial Williamsburg**.

This promises to be a special event and your chance to taste wines from a state that now boasts over 90 wineries, and is considering changing their motto from **Virginia is for Lovers** to **Virginia - First in Wine**.



Date: Wed, November 9th, 2005

Place: Yakima Valley Museum

Time: 6:30 P.M. Check In
7:00 P.M. Tasting Begins

Cost: \$27.00 Members
\$32.00 Guests
\$22.00 Member non-drinkers

Bring: 2 Wine Glasses

Limited: 80 Registrants

Postmarked by **Friday, November 4th**. Phone calls only on **Monday, November 7th** to **Marie Clark, 697-3364**.

David Lynx

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"Check out the website
to view photos from
several Society Events!"

We're on the web!
www.yakimawine.org

YES Christmas Party

Our annual Christmas extravaganza will be in the classy setting of the **Yakima Country Club** on Tuesday, December 13th. We have a terrific night of food, wine, and music planned for your holiday enjoyment.



Our evening will begin at 6:30 with appetizers and a non-vintage Cuvee Brut from last year's Platinum winner **Domaine Ste. Michelle. Bonair**

Winery's Reserve Chardonnay will accompany the club's deservedly famous Caesar Salad. Our entree' will be **Executive Chef Greg Masset's** renowned Osso Bucco paired with a **2002 Cabernet Sauvignon** from **Paul Porteus**. The dessert course is not quite finalized, but it will feature something chocolaty and something Merlot-ish. (We have a couple of WA wineries vying for this highly coveted menu pair-

Continued on Page 3...



President's Corner

The **Yakima Valley** in particular and **Washington State** in general are gaining increased recognition as quality wine producing country. It seems that there are more and more wine-related events in our area and in the Pacific Northwest. Some of these events have a long history...the **Yakima Enological Society** has been sponsoring wine tastings since the late 1970's in Yakima and the **Tri-Cities Wine Festival** has been an annual event since 1978.

Currently, YES members enjoy some larger events and some smaller ones. Because we value your membership in the society, we are making an effort to give members registration priority at our larger events. The **Christmas Party** at the **Yakima Country Club** is one of those events where members get priority. Another large event where we feature the same registration format is the annual **Platinum Tasting**.

The **Tri-Cities Wine Festival** will be November 11-12 in Pasco. This event is truly a Northwest event with wineries from all over the Pacific Northwest bringing some of their wines to be judged and tasted by the public. If you want to get more information on this event, see the article in this newsletter.

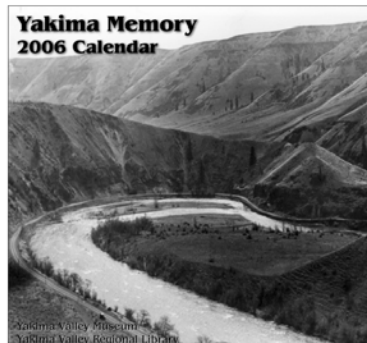
The November YES tasting will be somewhat unusual in that the focus will be on Virginia wines. I have not visited the area but **Tim Jeske** has and is going to share with us what he found.

Sign up for the **Christmas Party** as soon as possible, as this is a popular event.

John DiBari

Yakima Memory 2006 Calendar

Featuring historical images from the collections at the Yakima Valley Regional Library and the Yakima Valley Museum.



Available at the Library, Museum, and many local retail stores.

Monica Weyhe

October in Review

For the 70 or so members and guests who were with us on the evening of October 12, the two hours were a little slice of heaven on earth! The depth of knowledge from **Stan Clarke** on the finer points of vine to wine were clearly demonstrated as he talked us through each of the wines. The wines from the **College Cellars** and **Walla Walla Vintners** were outstanding. And the food from **Chef Jessica Smith** was simply to die for! Isn't it wonderful that we have resources such as Stan and Jessica in our area?

Karen Lee, **Susan McPhee** and **Suzy Talbott** helped with planning and making everything work. **Jimi Weaver** stepped in for Marie with the registration desk. **Steve** and **Jane Scott**, **Jim** and **Vicki Black**, **Bruce** and **Dona Lambert**, **Chris Christman**, **Jennifer Lee**, **Gen Rennie**, **Bruce Simpson**, **Martha Stadelman** and others contributed greatly to make it a successful and fun tasting.

Leo Lee

Calendar of Upcoming Events

Nov 9th **Virginia Is For Wine Lovers**
Yakima Valley Museum

Dec 13th **YES Christmas Party**
Yakima Country Club

Please submit info., articles, or recipes to:
Charlena Paschen, 2480 Selah Loop Rd.,
Selah, WA 98924 - Phone: (509) 697-3931
Www.dreamdesignconsulting.com coming soon!
E-mail: chaleepas1963@yahoo.com

YES Christmas Party from page 1...

ing!) After dinner, dance to the music of one-man band **Bill Hornibrook** and enjoy cash only, no-host service in the club's excellent lounge.

The Christmas Party is limited to 160 attendees with **members-only registration** initially (single YES members may register a guest). Depending on availability, we will begin accepting guest registrations in the next newsletter. We are also making reserved seating available to those who wish to sit with friends. Please make your desires known on the registration form and ensure that all involved pay for their tickets early.

Date: Tuesday, December 13, 2005
Place: Yakima Country Club in Terrace Heights
Time: 6:30 registration; 7:15 dinner
Cost: \$65 individuals

Postmarked by **Friday, December 2nd**. Phone calls to Marie Clark (697-3364) only on **Monday, December 5th**.

Further information: Call or email Mike Libbee (910-3347) mikelibbee@earthlink.net



Thanksgiving in Wine Country

Yakima Valley wineries will begin celebrating the holiday season with traditional offerings of holiday food and wine pairings at their Tasting Rooms.



Top restaurants and caterers in Eastern Washington will provide gastronomical treats to accompany some of the best wines in the world.

This year, we have a new \$15 Reserve Ticket program. Ticket holders will experience a variety of specialty food and wine pairings, library tastings, and tours not available to the general public. Please go to www.wineyakimavalley.org for details.

Join us November 25-27--bring the family, bring the friends, bring your holiday festive attitude. The world could use a little more of all three these days.

Mike Libbee



Christmas Party Registration

Deadline: Postmarked by Friday, Dec. 2nd, 2005

Name(s): _____

Name(s): _____

Phone: _____

Yakima Country Club

Event: Tuesday, Dec. 13th, 2005 6:30 PM

Members _____ @ \$65.00 = \$ _____

Guest _____ @ \$65.00 = \$ _____

TOTAL Enclosed: \$ _____

Members who are single may invite one guest at the guest price.
 Please specify if you have a seating preference.
 Please clip & mail with your check to:

Yakima Enological Society - P.O. Box 2395, Yakima, WA 98907
All Reservations must be paid for in advance and are NON REFUNDABLE!



Roman Gnocchi with Pancetta, Sage and Merlot Beurre Rouge

- 3 tbsp Butter, melted
- 1/3 cup Parmesan
- 3 egg yolks
- 4 cups milk
- pinch nutmeg
- Salt and pepper to taste
- 1 1/2 cups semolina flour
- 4 oz pancetta, diced and cooked
- 2 tbsp sage, chopped

Sauce:

- 1 tbsp butter
- 3 tbsp minced shallots
- 4 sprigs thyme
- 2 cups merlot
- 1 1/2 pounds unsalted butter, cut into 1 inch pieces
- salt and pepper to taste

For Gnocchi:

Line a 12"x10" sheet pan with parchment paper. Beat together the butter, parmesan and yolks, set aside. Heat the milk with nutmeg, salt, and pepper in a large sauce pan until just boiling. Pour the semolina into the boiling milk in a steady stream, stirring as you pour to avoid lumps. Continue cooking until all of the milk has been absorbed and

the mixture begins to pull away from the sides of the pan, about 10 minutes. Remove the pan from the heat and quickly stir in the egg yolk mixture, pancetta and sage. Pour into prepared pan and smooth the top. Refrigerate until cool. When cool, cut gnocchi into desired size and shape and place in a oven proof casserole dish. Sprinkle with parmesan cheese and bake at 375 degrees until lightly browned.

To serve: top with Merlot Beurre Rouge.

For Sauce:

Melt 1 tbsp butter in a sauce pan over medium heat. Add shallots and thyme, cook until shallots are translucent, about 5 minutes. Pour in the merlot, increase the heat to med-high and reduce until there is only 2 tbsp of liquid remaining. Whisk in the butter 1 piece at a time, not adding any more until the previous piece has melted. When all the butter has been added remove the pan from heat and adjust the seasonings. At this point you can either strain the sauce or simply remove the thyme sprigs.

Serves 6 people

Jessica Smith

Tri-Cities Wine Festival

The Tri-Cities Wine Festival has introduced consumers to the blossoming Northwest wine industry since 1978. In recent years the festival has been sponsored by the **Tri-Cities Wine Society**, a chapter of the **Pacific Northwest Enological Society**.



This professionally judged wine competition culminates in a public tasting where wines from small boutique wineries are poured side-by-side with those from large producers. The public tasting is a venue where casual and serious wine lovers can advance their knowledge of Pacific Northwest wines while meeting wine makers, winery owners and their knowledgeable staff.

The Tri-Cities Wine Festival, generally held on

the second Saturday of November, is a wonderful event to start the holiday festivities.

This year's schedule of events:



- Friday, Nov 11, 2005: Gourmet Dinner, 7-9 PM
- Saturday, Nov 12, 2005: Seminar 11AM-1 PM; Public Tasting, Including Silent Auction and Awards Presentation, 6-10 PM

You can get more information by visiting www.tricitieswinefestival.com or by calling 509-547-4849

John Dibari

Local Wine Events

Nov 14 - Bob's Keg and Cork welcomes owner **Jarrold Boyle** of **Alexandria Nicole Winery**. Terrific red wines displaying the fruitiness and depth of **Destiny Ridge Vineyard** in the Columbia Gorge. 6:30 PM, \$25, heavy appetizers, RSVP to Bob at 573-3691.

Nov 17 - Red into Black II Auction to benefit the Yakima Valley Museum.



Featuring the unveiling of the Yakima Valley Museum Martini. Hors d'oeuvres and cash bar. \$50 per person, from 5:30 - 8:30 pm. For more information call 248-0747

Dec 3rd - One of the primary fund raisers for the local chapter of the **American Red**

Cross is the Ice Crystal Ball on December 3rd. The event will be held at the **Yakima Convention Center** and will cost \$100 per person. You will start to hear more about this event or call the local office at 509-457-1690 for more information.

Mike Libbee

Carousel Winemaker Dinners

One of the best-kept secrets in town is the winemaker dinners at **Carousel French Cuisine**. I have attended four, most recently the sold-out **L'Ecole 41** tasting this week. All have been absolutely terrific. A mere \$65 for a gourmet six-course French dinner prepared by **Chef Extraordinaire Gerard** and paired with terrific wines.



In addition to the wine and food, the opportunity to interact with winemakers and owners is unparalleled. Washington wine making legends such as Marty Clubb and Paul Portteus are routinely available for questions, chit-chat, or just a handshake.

Winemaker dinners will begin anew next January at Carousel. Watch your newsletter or call 248-6720 for details. Don't forget their fabulous Thanksgiving Dinner on the day. Call early for reservations as the dinner sells out early.

Mike Libbee

Northwest Wine Events

Tasting Rooms and Wine Clubs Seminar, Nov. 7, Bothell, Wash. Discussion includes: Tasting room format, staffing ideas, profitability, publicity, link to wine clubs, wine club formats, wine clubs: profit or promotion, keeping a loyal base, expanding membership techniques. Event sponsored by Puget Sound Wine Growers Association. Location: UW Bothell Campus. Hours: 1-4. Cost: \$35. For more info, call 206-407-3719, e-mail nina.milligan@ltmedia.com or go to www.pswg.org.

9th annual Whistler's Cornucopia, Nov. 9-13, Whistler, B.C. Whistler's annual wine extravaganza is one of the Northwest's favorite events. This year, it features regional and international wineries and includes tastings, dinners, seminars and a wine competition. Location: TELUS Whistler Conference Centre. Cost: Packages vary. For more info, go to www.whistlercarnucopia.com.

Passport Wine Tour, Nov. 11-14, Olympic Peninsula, Wash. The North Sound Wineries' annual fall wine-touring event. Go to www.northsoundwineries.org.

Holiday Wine Fest Weekend, Nov. 18-20, Spokane, Wash. A weekend of wine tasting and fun with Spokane wineries. Call 509-927-9463.

Winemaker Dinner: Owen Roe/Sineann, Nov. 19, Astoria, Ore. This dinner with The Cellar on 10th and Silver Salmon Grille costs \$85. Call 503-325-6600.

Winemaker Dinner: Woodward Canyon, Nov. 25, Astoria, Ore. This dinner with The Cellar on 10th and Silver Salmon Grille costs \$85. Call 503-325-6600.

Wine Country Thanksgiving, Nov. 25-27, Willamette Valley, Ore. The wineries of the Willamette Valley celebrate the holidays with their twice-annual open house weekend. Go to www.willamettewines.com.

Autumn Barrel Tasting, Nov. 25-27, North-Central Washington. The wineries of the Columbia Cascade Winery Association open their doors and barrels for this event. Call 509-782-0708.

Visit www.winepressnw.com to get information about these and other events that are listed on their website. You can also join their mailing list, and it's free!

Charlena Paschen

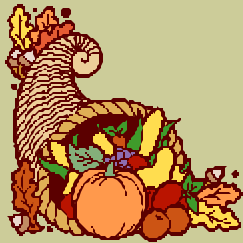


November 2005

First Class Mail

P.O. Box 2395
Yakima, WA 98907

Happy
Thanksgiving!



Virginia Wine Lovers

Deadline: Postmarked by Friday, Nov. 4th, 2005

Name(s): _____

Name(s): _____

Name(s): _____

Name(s): _____

Phone: _____

Yakima Valley Museum

Event: Wednesday, Nov. 9th, 2005 6:30 PM

Members: _____ @ \$27.00 = \$_____

Non-Members: _____ @ \$32.00 = \$_____

Non-Drinkers: _____ @ \$22.00 = \$_____

TOTAL Enclosed: \$

Please give your e-mail address if you would like to receive future issues of the newsletter via e-mail.

If you would like to help with the tasting, please select one of the following:

- Set Up Food Prep Registration
- Greeter Pourer Clean Up

Please clip & mail with your check to:

Yakima Enological Society - P.O. Box 2395, Yakima, WA 98907
All Reservations must be paid for in advance and are NON REFUNDABLE!

