

# Chapter of the Enological Society of the Pacific Northwest

Newsletter Date: October 22, 2006

President

David Lynx

1st Vice President

Marie Clark

2nd Vice President

Julie Johnson

Secretary

Kathy Michielsen

Treasurer

Virginia Gable

Registration

Jimi Weaver

Board Members

Peggy Briskey

John Dibari

Donna Lambert

Leo Lee

Jarvin Mabes

Susan McPhee

Lynda Opiela

Gerry Perryman

Judy Thoet

## A Taste of the Wines and Cuisine of Spain

Wine has been woven into the fabric of Spain's culture, cuisine, and commerce for thousands of years. Spain has produced wine along its' Mediterranean and Atlantic coasts for trade with the Romans since around 1,100 BC. The arrival of the tee-totaling Islamic Moors in 711 AD put an end to Spanish wine commerce until the Moors were defeated in 1492. Since then, wine commerce in Spain has returned with a vengeance.

Spanish winemaking in recent decades has been a dance between competing styles - milder winemaking embraced by large wineries; the massive modern wines created by ultra-modernists; and lastly, the truly traditional wine styles made with modern, clean, techniques.

The goal of this November educational sampling of Spanish wines is to bring to you the traditional flavors of wine and cuisine from Spain. Our concentration will be on the lesser known regions of quality Spanish wine production. For example, a delicate white Fino wine from Montilla-Moriles, paired with a traditional onion and saffron soup. Or, a Tempranillo from the Costers del Segre with Jerez style duck.

Our November Spanish wine tasting will include an educational talk on Spanish

wines with Judith Thoet, I.S.G. Sommelier. Five wines will be poured, complemented with a delicious traditional Andalucian menu prepared by Master Chef **Jessica Smith**.



We hope to see you there!

**Date:** Wednesday, November 8th, 2006

**Place:** Yakima Valley Museum

**Time:** 6:30 pm Check in  
7:00 pm Tasting Begins

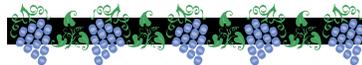
**Cost:** \$27.00 Members  
\$32.00 Guests  
\$22.00 Non-drinkers

**Bring:** 1 Wine Glass

**Limited:** 70 Attendees

The registration form is on page 6. Mailed forms must be postmarked by **Friday, November 3rd**. Phone calls to Jimi Weaver (509-575-7511) on **Monday, November 6th ONLY**, please.

-- Judy Thoet



## October in Review

For the 68 YES members and guests who participated in our East Meets West tasting on October 11<sup>th</sup>, it was an evening of exotic pairings with interesting and unusual wines from Okanagan, B.C. and the intriguing flavors of Thai food.

Executive Chef Jessica Smith, who has such a remarkable talent for pairing food and wine, together with several inspired

recipes from David Lynx, provided attendees with a unique and memorable experience. From the first course of "Gallopig Horses" paired with Elephant Islands 2005 Cherry Wine to the final course of Mangos and Sweet Sticky Rice paired with Joie Winery's 2005 Noble

**Continued on page 2...**



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

We're on the web!  
[www.yakimawine.org](http://www.yakimawine.org)

## President's Corner

The first month I joined the Yakima Enological Society was the last month it was held in the Women's Century Club. I was unable to attend the tasting because, unfortunately, they had reached their room capacity for the tasting. This amount of people who were attending the tastings had become much too large for the space they were using.

The next month, the group moved the majority of their tastings to the museum. Centennial Hall, at the Yakima Valley Museum, has the capacity for more people, and we have had some well-attended events in the past.

Now our monthly wine tastings are averaging around 70 members, which many feel is a nice, manageable size. People attending the event are pleased with this number, and it makes it much easier to interact with others.

Some of the more recent events, such as *East Meets West*, which featured Okanagan wines, and *Virginia is for Wine Lovers*, were limited due to a limited supply of wine. We have not had too much difficulty accommodating anyone that wishes to attend any event, but what this means is that you need to send in your reservation as soon as possible.

For wine tastings that are held on Wednesday, you must have your letters postmarked, at the latest, by the Friday prior. It is recommended that you drop it in the mail at least a week before the event. Our registrar accepts phone calls only on the Monday before the event and phone registrations will only be taken if space allows. The board is always looking for other options to make this process easier, such as online registration. We are always interested in your input on this process.

--David Lynx  
President, YES

## October in Review from Page 1...

Blend, all were a delight to the palate.

We'd like to thank all who attended. Our special thanks go to all the volunteers who selflessly donated their time and effort to help with this event. These events are only successful because of our wonderful members.

-- Donna Lambert

*Note: The prawn soup recipe from this tasting can be found on page 5.*

## Welcome New Members!

Let us welcome our newest members:

**Lori & Mark Strosahl**  
**Dona & Mark Farsdahl**  
**Christine Talbot**

Encourage your friends to join us. The membership fee is cut in half for new members joining after September 1st through the February tasting (actually March 1st). \$12.50 for a couple, \$7.50 for a single. This is only \$2.50 more than a cost of a tasting when they come as a guest and sign up at the tasting.

-- Marie Clark

## Calendar of Upcoming Events

Nov 8th **Wines from Spain**  
Yakima Valley Museum

Dec 12th **YES Christmas Party**  
Yakima Country Club

*Please submit articles, recipes and wine-related announcements to: Julie Johnson, 2nd Vice President by the 15th of the month, prior to the newsletter publication via email to: [info@yakimawine.org](mailto:info@yakimawine.org) or regular mail to:*

**Yakima Enological Society**  
P.O. Box 2395  
Yakima, WA 98907

## YES Christmas Party

YES members and guests will, once again, celebrate the Holiday Season with our annual party at the Yakima Country Club on Tuesday, December 12th. Our committee has selected a wonderful menu paired with exceptional wines for your enjoyment. It's sure to put everyone in the Holiday spirit.

The evening will begin at 6:30 pm with an array of hors d'oeuvres accompanied by our greeting wine. Dinner will be served at 7:15 pm featuring Executive Chef **Greg Masset's** specialty, White Peking Duck served two ways, seared and sliced breast served over a rich, braised leg quarter along with Potatoes Dauphinois, sautéed fresh vegetables and to top it all off; a Belgian Chocolate Tore with Raspberry Puree for dessert. After dinner, take a turn on the dance floor to the great music of **Bill Hornbrook**. You will remember Bill's one-man band from the Christmas party last year and from the Platinum IV event last spring.

reservations will be accepted for this event. All tickets must be paid for at the time of registration. On a first come, first served basis we will be making reserved seating available for those who wish to sit with friends. In order to ensure your seating requests, all registrations for your party must be paid in full at the time the reservations are made. Get your reservations in early!

**Date:** Tuesday, December 12th, 2006

**Place:** Yakima Country Club

**Time:** 6:30 pm Hors d'oeuvres & greeting wine  
7:15 pm Dinner

**Cost:** \$75.00 Members  
\$80.00 Guests

**Limited:** 130 Attendees

**We are limiting the Christmas party to 130 participants, so early sign-up is essential.** Also, this year we are opening the registration to both YES members and non-members at the same time, so make your reservations sooner, rather than later. Your check will reserve your seat. No "phone-in"

-- Susan McPhee



### YES Christmas Party Registration Yakima Country Club Tuesday, December 12, 2006 6:30 p.m.



**Deadline:** Postmarked by Friday, December 1, 2006 (note early deadline, no phone calls)

**Name(s):** \_\_\_\_\_ **Members #** \_\_\_\_ **@ \$75 = \$** \_\_\_\_\_

**Name(s):** \_\_\_\_\_ **Non Members #** \_\_\_\_ **@ \$80 = \$** \_\_\_\_\_

**Total Enclosed:** \$ \_\_\_\_\_

**Please reserve seats together for the following people (registrations must be paid):**

\_\_\_\_\_  
\_\_\_\_\_

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

Please clip & mail with your check to:

Yakima Ecological Society – P.O. Box 2395, Yakima, WA 98907  
**All Reservations must be paid for in advance and are NON REFUNDABLE**



## Sommelier -- What's That??



Since I joined the YES board and began to contribute articles to our monthly newsletter, I've discovered that the title 'Sommelier' is largely unknown or misunderstood.

So here's a brief article on the education, and role of, a sommelier.

Historically, the French term *sommelier* refers to the person in charge of the wine cellar of a king or emperor. His job was to procure wines for the king's wine cellar, select the wines that would complement a meal, test said wines to ensure that they were of good quality (and lacking poisons!), and to correctly serve the wines at mealtime. Fast-forward to the 21st century, and you have the same person (now male or female) performing the same function, only at fine restaurants instead of castles.

In many countries there are official associations of *sommeliers*. These associations have examinations that individuals must pass in order to be a member of said association, and to hold the official title of 'sommelier'. In England, this association is called the Master Court of Sommeliers. A person can qualify to take the examinations given by M.C.S. by being in the wine or restaurant industry for at least five years. After an intensive self-study course, a series of exams are taken which include tests in wine making, blind wine tasting, and wine service. If all exams are passed, a Master Sommelier certificate is awarded. There are approximately 70 M.C.S. certified members in the United States.

In the Americas, a similar professional association exists, called the International Sommelier Guild (the I.S.G., based in Toronto, Ontario). Instead of a self-study program, the I.S.G. provides a six-month course of direct instruction, followed by the Guild's five examinations (wine making, international wine styles and laws, blind wine tasting, wine and food pairing, and wine service). Approximately 40 I.S.G. diploma-holders are in the United States.

Sommelier's who are members of either the I.S.G. or the M.C.S have a similar knowledge base, just attained differently (direct instruction vs. self-study).

For both the I.S.G and the M.C.S., passage of the exams is very low - less than 50% of individuals accepted to take the exams eventually pass.

Next time you're at a fine restaurant, be sure to ask their sommelier for suggestions from the wine list - let them know what you like in various wines, and a price range you're willing to pay. And be sure to tell them your menu selections as this is what

sommelier's really enjoy - suggesting the wines to best complement your meal.  
Enjoy!

-- Judy Thoet, I.S.G. Sommelier

## Local & Not So Local Wine Events

**The Wine Shop of Yakima** now offers an expanded tasting format, Monday through Saturday, 11 AM to 8 PM. Owner **Jim Collins** offers \$25 pre-paid cards that are good for an entire year of tasting. This is a great deal for local and regular customers, as the shop now has a small fee for tasting. Also, check out Jim's new comfy tasting bar.

**Nov 13th - Wine Trails # 3, at The Wine Shop of Yakima.** \$18, 5:30-7:30 PM. Live entertainment, special wines and new releases from our extensive inventory, cheeses, and light foods. Please RSVP by Wed, Nov 8. 509-972-2811

**Nov 30th - Holiday Champagne and Sparkling Wine at The Wine Shop of Yakima.** \$40, sparkling wines from around the globe, paired with small-plate cuisine. Please RSVP by Wed, Nov 22. Contact info: 509-972-2811, [cascadewine@nwinfo.net](mailto:cascadewine@nwinfo.net).

**Nov 24-26 - Thanksgiving in Wine Country.** Thanksgiving in wine country has become a Northwest tradition. Yakima Valley wineries open their doors following Thanksgiving to celebrate the season. Come sample the area's finest wines and carefully selected culinary pairings.

Participating wineries are offering new experiences during Thanksgiving in Wine Country, November 24-26. Purchase your "Reserve Ticket" and enjoy exclusive benefits available only during this event weekend. *Reserve Ticket* holders will be able to experience a variety of specialty food and wine pairings, library tastings, and tours not available to the public.

Please note that many wineries will be closed on Thanksgiving as well as the day before.

More information, including a list of participating wineries is available on the wine Yakima Valley website at <http://www.wineyakimavalley.org>. Select the "Click Here for Details" link.

-- Mike Libbee

## Donitelia Has Moved!

Donitelia has moved to its new tasting room on the eastern side of the ground floor of the Great Western Building (next to the new Garden Hilton) in downtown Yakima. The tasting room will be open noon-6 p.m. Tuesdays through Saturday and by appointment.

-- *Kathy Michielsen*

## Northwest Wine Events

**Campbell's Resort Fall Wine Dinner**, Nov. 4, Chelan, WA. Join us on the shores of Lake Chelan for a five-course dinner designed by executive chef Troy Nesvacil and paired with the Chelan-area wines selected by cellar master George Van Over, who compiled Wine Press Northwest's Best Washington Wine List in 2004 and 2005. Location: Campbell's Resort on Lake Chelan. Hours: 6 p.m. Cost: \$87. Call (509) 682-4250, e-mail [Cafe@campbellsresort.com](mailto:Cafe@campbellsresort.com) or go to [www.campbellsresort.com](http://www.campbellsresort.com).

**Winemaker's dinner: Owen Roe/Sineann**, Nov. 10, Astoria, Ore. Join us for a winemaker's dinners featuring the wines from Owen Roe & Sineann. Enjoy a five-course gourmet meal provided by the Silver Salmon Grille paired with the wines of Owen Roe & Sineann. Location: The Cellar on 10th. Hours: 7 p.m. Cost: \$90/person, advance reservations required and subject to space availability. For more info, call 503-325-6600, e-mail [mike@thecellaron10th.com](mailto:mike@thecellaron10th.com) or go to [www.thecellaron10th.com](http://www.thecellaron10th.com).

**Passport Wine Tour**, Nov. 10-12, Sequim, Port Angeles, Port Townsend, Bainbridge & Whidbey Islands, WA. Your \$20 "passport" can be purchased online or at any of the North Sound Wineries and entitles you to a commemorative wine glass and complimentary tastings. Hours: 10 a.m.-5 p.m. Call 800-785-5495, e-mail [wine@northsoundwineries.org](mailto:wine@northsoundwineries.org) or go to [www.northsoundwineries.org](http://www.northsoundwineries.org).

**Barrel Tasting and Futures Release Preview Party**, Nov 18-19, Turner, OR. Join us for barrel tasting and enjoy a personal experience with our winemaking staff while snacking on hors d'oeuvres. 12pm-4pm both days. Location: Willamette Valley Vineyards. Hours: 12-4 p.m. both days. Cost: \$5 admission plus \$5 for barrel tasting. Call 1-800-344-9463, e-mail [info@wvv.com](mailto:info@wvv.com) or go to [www.WillametteValleyVineyards.com](http://www.WillametteValleyVineyards.com).

These events and more listed at [www.winepressnw.com](http://www.winepressnw.com). Click on the "Wine Events" link.

-- *Charlena Paschen*

## Prawn & Lemon Grass Soup

(Goong Tom Kah)



### Ingredients:

- 1/2 pound prawns
- 2 cans (about 27 ounces) of coconut milk
- 1/4 cup fish sauce (nam pla)
- 1/4 cup lime juice
- 2 jalapeños, seeded and finely minced
- 3 inches lemon grass, sliced diagonally into 6 pieces
- 1 teaspoon red curry
- 1/2 teaspoon powdered coriander
- 1 tablespoon cilantro leaves
- 3 medium mushrooms, sliced
- 3 garlic cloves minced
- 4 slices galanga (Thai ginger)
- 3 lime leaves

### Directions:

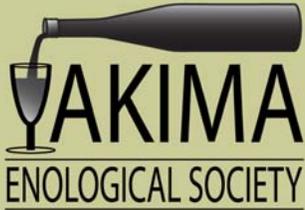
Clean (shell and de-vein) prawns. Bring coconut milk, fish sauce, and lime juice to boil in large deep pan. Turn to medium heat and add prawns, jalapeños, lime leaves, galanga, and lemon grass. Cook for 8 minutes. Remove 1/2 cup of the broth and use it to soften the red curry paste in a separate bowl. Return broth with curry paste to soup. Add coriander, garlic, cilantro, and mushrooms. Bring to a boil, then turn down and let simmer for 2 minutes. Serve

\*Let your guests know that they should remove lemon grass, galanga, and lime leaves as they enjoy their soup, as these are only for flavoring and should not be eaten.

Serves 4 – 6 depending on size of bowls

Note: These ingredients can be purchased locally at the Asian Mart in Yakima.

-- *David Lynx*



November 2006

First Class Mail

P.O. Box 2395  
Yakima, WA 98907

Happy  
Thanksgiving!



**Wines & Cuisine of Spain**

**Yakima Valley Museum**

Deadline: Postmarked by Friday, Nov. 3rd, 2006

Event: Wednesday, Nov. 8th, 2006 6:30 PM

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

Members: \_\_\_\_\_ @ \$27.00 = \$ \_\_\_\_\_

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

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

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

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

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

**TOTAL Enclosed:** \$

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

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
- Greeter
- Food Prep
- Pourer
- Registration
- 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!**