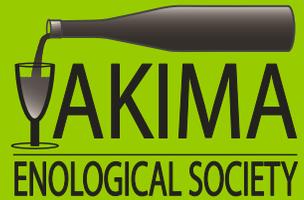


Chapter of the  
Enological  
Society  
of the  
Pacific Northwest

November 2008

**YES!**



*A monthly publication for members of the Yakima Enological Society*



**Don't forget  
Thanksgiving  
weekend  
in wine country  
Nov. 28 – 30**

This is a special time when Yakima Valley wineries celebrate the holiday with their favorite wines. What a great opportunity for out-of-town guests to enjoy our area!

### **Plan Ahead YES Calendar of Upcoming Events**

#### ~~November 12~~

~~Portuguese wines at the Yakima Valley Museum~~

#### **TO BE RESCHEDULED**

#### **December 9**

YES Christmas Party at the Yakima Country Club

#### **January 14, 2009**

The Blind Leading the Blind

#### **February 11, 2009**

Location to be determined, but another great Valentine tasting will be planned

#### **March 11, 2009**

YES annual meeting and member potluck

#### **April 11, 2009**

Platinum VII Dinner

~ Julie Johnson

## **Wines of Portugal tasting cancelled**

We are all going through some rough economic times right now. In view of this, the YES board made a difficult and relatively unusual decision to cancel the November tasting.

**However, look for this tasting to be rescheduled in 2009!** Judy Thoet will still do an educational tasting on the wines of Portugal and YES members will still be able to learn and enjoy her knowledge.

~Julie Johnson



## **YES Christmas Party is on**

It's not too early to start planning for the Holiday Season. Plan on celebrating with YES members and guests on Tuesday, December 9 at our annual Christmas party at the Yakima Country Club. The wonderful atmosphere, food and wine are sure to put everyone in the Holiday Spirit.

The evening will begin at 6:30 p.m. with an array of hors d'oeuvres accompanied by our greeting wine. Dinner will be served at 7:15 p.m. featuring a special menu prepared by Executive Chef Greg Masset. We are in the process of finalizing the menu and wines, but you can be sure they will be up to the usual high standard of the Yakima Country Club.

Good news for those of you who like to dance. Bill Hornibrook has agreed to provide the music of his one-man band again this year. Bill has played for us for several years now and says it's one of his favorite functions, "You always have such a good time!"

Attached is an early registration form. Members and guests may register at the same time. No "phone-in" reservations will be accepted for this event. All tickets must be paid for at the time of registration. You may mail your check in or purchase your tickets online – go to [www.yakimawine.org](http://www.yakimawine.org) and select "Events." **All reservations must be made by Tuesday, December 2.** On a first come, first served basis we will make 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 9, 2008**

**Place: Yakima Country Club**

**Time: 6:30 Hors d'oeuvres and greeting wine, 7:15 Dinner**

**Cost: \$80 Members, \$85 Guests**

~ Susan McPhee



## Fortified wines... *Not the libation of old ladies*

We're familiar with Sherry, Port, Madeira and Marsala wines called for in some cooking recipes, but fine fortified wines are extraordinarily powerful on the nose and palate. They range from tangy, dry fortified to dark, sweet fortified and are wonderful on their own.

Fortified wines have had grape spirit (brandy) added either before, during or after fermentation, which raises the alcohol content and also changes the flavor profile, making a very unique and distinctive wine. The fortification of wine began in the 16th century when a growing number of countries were exporting wine. Unfortunately, these wines were not shelf stable and often went bad during the shipping process that often had violent movements below decks. To preserve their wines, winemakers began adding brandy, creating fortified wine.

Sherry, the unsung hero of the great wine classics, is misunderstood, underappreciated and wrongly cast as the drink of choice by old ladies! Sherry is made in multiple styles. These range from hauntingly bone-dry to teeth-aching sweet. The fino-type Sherries are light, dry and crisp, and the oloroso-type Sherries are fuller bodied, darker in color, nutty, and sometimes sweet. Fino and manzanilla Sherries are bone-dry with no acidity at all. A heady, salty character almost reminiscent of the sea develops from aging in barrels in the presence of a special yeast called flor. Oloroso and cream Sherry are dark brown, nutty, and some aged olorosos can have alcohol as high as 22-24 percent. All Sherry goes through an aging process in a solera system where there is constant fractional blending of younger wines into older wines — a very complicated procedure.

There are ten different styles of Port: White Port, Ruby Port, Young Tawny Port, Aged Tawny Port, Vintage Character Port, Late Bottled Vintage Port (LBVs), Traditional Late Bottled Vintage Port, Vintage Port, Single Quinta Vintage Port and Crusted Port. So-called Ports are made in the United States, South Africa and Australia, among other places. These fortified wines, while they may be quite extraordinary, are not true Ports. Like authentic Champagne or Sherry, real Port comes only from its historic demarcated region in Portugal. The neutral grape spirits (clear brandy) is added to stop fermentation when about half the natural sugar has been converted. The alcohol in the spirits causes the yeasts in the wine to die, and fermentation subsides. The result is a sweet wine with about 10 percent residual sugar, fortified to about 20 percent alcohol.

Also from Portugal is Madeira. Made in the same fortification process as Port, Madeira's coffee-caramel-like character comes as a result of heating the wine, a process called estufagem. Only the very finest Madeiras (about three percent) carry out the heating process naturally — that is casks of the best wines are placed in the attics of the producers, sitting under the hot Maderian sun, building up tremendous heat. The casks remain undisturbed for about 20 years, sometimes longer. Obviously, there are quality ranges all across the board for this wine. At the lowest level, Madeira can be a cheap, bulk-processed wine consigned to cooking, but the fine Madeira is a handcrafted wine of breathtaking complexity and longevity. Styles to look for: Sercial, the driest, Verdelho, medium-dry, Bual and Malmsey, the richest, sweetest style.

Sicily's most famous wine is Marsala, a sweet fortified wine that, despite numerous cheap supermarket examples, can be extremely delicious when made by a first-rate producer. There are multiple and intricate ways Marsalas are made but the best are made by a method similar to the solera process of fractional blending used for Sherry. The most stunning Marsalas are the vergines and vergine stravecchios, which in finesse equal the best tawny Ports and oloroso Sherries.



So, as the cold weather closes in, sit back before your fire and enjoy a glass of Sherry, Port, Madeira or Marsala after dinner.

**Cheers!**  
~ Durella DeGrasse

## October Road Trip Report

We would like to thank all the members and guests who participated in the bus trip on Sunday, October 12th to Prosser Wine Country. We would especially like to thank those who worked hard to get their friends and neighbors to join us. There may have been more guests than members, which was great as we got to meet many new people who love wine as we do.



The trip went very well and everyone seemed to enjoy themselves. The weather was also perfect for a road trip, neither too hot nor too cold.

**Desert Wind Winery** did an outstanding job on the lunch and they would like to extend an invitation to all YES members to return either for a tasting, lunch or dinner in the restaurant, a conference or an overnight stay in one of their beautiful guest rooms.

We discovered some new wines that we tried and loved. We also were introduced to some new wineries that were unfamiliar but we thoroughly enjoyed. The Prosser area is doing a great job with their wines. We learned that the Port of Prosser just purchased 22 acres behind the existing Vintner's Village and already several new wineries have signed up for the next expansion.

Again, thank you to everyone who participated in the road trip. We also commend "A & A Motorcoach" and especially Kim, our driver, for a job well done.

~ Chuck and Julie Johnson

**What: YES Christmas Party**  
**When: Tuesday, December 9, 6:30 p.m.**  
**Where: Yakima Country Club**

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

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

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

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

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

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

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

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

**NOTE EARLY  
REGISTRATION DEADLINE**

**Postmarked or online pay by  
December 2, 2008.**

**Pay online at [www.yakimawine.org](http://www.yakimawine.org)**

**No phone calls**

Members ----- @ \$80 = \$ \_\_\_\_\_

Guests ----- @ \$85 = \$ \_\_\_\_\_

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

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: ..... Marie Clark  
1st Vice President: ..... Lynda Opiela  
2nd Vice President: ..... Julie Johnson  
Secretary: ..... Kathy Michielsen  
Treasurer:..... Virginia Gable  
Registration: ..... Jimi Weaver  
Board Members: ..... Gerry Amos  
   Brad Baldwin  
   Sally Baldwin  
   Carolyn Ferris  
   Donna Lambert  
   Leo Lee  
   Bert McDonnell  
   Susan McPhee  
   Judy Thoet

**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*

It is with regret that the YES Board announces the resignation of Lynda Opiela from the board due to increased work responsibilities and some family health issues. Lynda has been a diligent member of the board, always working for the betterment of the society. We hope she may be able to continue as a member and enjoy our tastings as her schedule permits. Thank you, Lynda.

~**Julie Johnson**

### ***New wine website***

There is a new wine and tourism website in Yakima – [www.wineyakima.com](http://www.wineyakima.com) and it is wonderful! Very comprehensive and user-friendly, it lists all the wineries in the valley, AVA maps, the restaurants, lodging, and other amenities, plus directs visitors to those websites. And Google has it listed on the first page when a search is conducted, making it a great tool for the wineries and other businesses listed. Check it out!

~ **Shannon Bird, Executive Director**  
**Rattlesnake Hills Wine Trail**

Yakima Enological Society  
PO Box 2395  
Yakima WA 98907