

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

December 8

Christmas Party

January 12

Blind Leading the Blind

February 9

Pre-Valentine's Day Event

March 9

YES Annual Meeting & Potluck

~ Julie Johnson

October Recap Easy Entertaining for Real People

Twenty-nine folks showed up for "Easy Entertaining for Real People." It was a small, but social crowd. Everyone left with a list of recipes, price lists and locations for purchasing the food and wine. It seemed that the most popular wine was the Yellow Tail Shiraz (Costco — \$8.99 for a 1.5 liter bottle). For those of you who were not able to make it to the tasting but would like the recipes, etc., email me at kathymichielsen@charter.net.

I would like to thank Dorene Boyle and Jill Skone for all their help in the planning, shopping, preparation, set up and clean up.

The YES board is always looking for ideas for tastings. We even welcome members to put on tastings themselves. The board members will volunteer to help you put it together. It's a lot of fun and a wonderful learning experience.

~ Kathy Michielsen

YES Christmas Party... Something Different

We are doing something different this year. The annual Christmas party will be in the Garden Terrace Room at the Red Lion Hotel. The party is on Wednesday, December 8. Hope you will be able to join us for a fun evening of good company, good food, good wine and dancing to the Gentlemen Wild band.

The evening will begin at 6:30 with an array of hors d'oeuvres and greeting wine. Dinner will be served at 7:15 featuring a special menu of green salad, grilled King Salmon Filet and grilled Top Sirloin Steak with asparagus and potatoes and ending with a chocolate Yule Log. Brad Baldwin, owner of Stems and a YES board member, will select the wines for the evening.

A registration form is included in this issue. 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 with Brown Paper Tickets – go to yakimawine.org and select "Events." **All reservations must be made by Wed., Dec. 1.** On a first come, first served basis we will be making reserved seating available for those who wish to sit with friends. Each table will seat eight guests. In order to ensure your seating requests, all registrations for your party must be paid in full at the time the reservations are made. Check with your friends to make sure they have made, and paid for, their reservations. Spots will not be held for those who have not paid.

Date: Wednesday, December 8, 2010

Place: Garden Terrace Room at the Red Lion

**Time: 6:30 p.m. Hors d'oeuvres and greeting wine;
7:15 p.m. Dinner**

Cost: \$65 Members; \$70 Non-Members



~ Susan McPhee



*See page 2 for a
recipe and wine pairing
featured at the October
tasting...*



Eat this — Drink that



*Recipe and wine submitted by Kathy Michielsen,
from the October tasting*

This month: Asparagus Fontina Tart paired with
Cavit Pinot Grigio (\$8.99 at Costco)

Asparagus Fontina Tart

From: Favorite Recipes The Costco Way

Ingredients:

- 1 sheet frozen puff pastry, thawed
- 5 1/2 ounces fontina cheese, shredded (2 cups)
- 1 1/2 pounds medium or thick asparagus
- 1 tablespoon olive oil
- Salt and pepper
- Flour for the work surface

Directions:

1. Preheat oven to 400 degrees F.
2. On a floured surface, roll puff pastry into a 16 x 10 inch rectangle. Trim uneven edges.
3. Place pastry on a baking sheet. With a sharp knife, lightly score pastry dough 1 inch in from the edges to mark a rectangle. Using a fork, pierce the dough inside the markings at 1/2 inch intervals. Bake until golden, about 15 minutes.
4. Remove the pastry shell from the oven and sprinkle with cheese.
5. Trim the bottoms of the asparagus spears to fit crosswise inside the tart shell. Arrange in a single layer over the cheese, alternating ends and tips.
6. Brush with olive oil and season with salt and pepper. Bake until the asparagus is tender, 20-25 minutes.

Makes 6-8 servings. (For appetizers, probably 16 or so servings)

Tip: Emmental and Gruyere cheeses also work well with this recipe.

Last chance to get onboard for the annual bus trip

I hope everyone has sent in their reservation for our upcoming bus trip on **Sunday, November 7th**. There's still time to register... but you'd better hurry!

This year we are going to spend the day in the Tri-Cities/Benton City area. Our first stop will be **Goose Ridge**, where veteran winemaker Charlie Hoppes has his pick of their vast vineyard in selecting his favorite blocks for their wines. Truly a wine country destination, we will enjoy panoramic vineyard views while sipping handcrafted wines on the patios.

After Goose Ridge we will travel to the **Tulip Lane** area in Richland. Tulip Lane is the place to go for great wines, live music and a fun local night scene. You will have your choice of visiting **Barnard Griffin**, **Bookwalter Winery** or **Tagaris Winery**.

At 1:15 p.m. we will gather together for lunch at Taverna Tagaris in their upstairs private dining room. Our lunch will be buffet-style and will include a Caesar salad, pasta, breads and dessert. Each table will be provided with two bottles of wine for your dining pleasure. This restaurant is known for its fusion of fresh organic Northwest fare with a Mediterranean style.

We will depart Tagaris around 2:00 p.m. and proceed to the new tasting room at **Kiona Vineyards**. They are one of the oldest family-owned and operated wineries in Washington state. Scott Williams and brother-in-law Glen Fukuyama form an experienced wine making team that emphasizes structure and balance.

From Kiona we will proceed to **Terra Blanca Winery**, set against the back drop of Red Mountain's lush vineyards and rolling hills. Winemaker Keith Pilgrim not only studied enology and viticulture at UC Davis but also has training as a geologist, so he understands the significance of the Red Mountain geology.

Our last stop will be **Chandler Reach Vineyards**. You may have seen their large Tuscan-style villa on your left as you approach Benton City. Their intimate tasting room, Tuscan patio and gardens and their private

Continued on page 3...

Bus trip... continued from page 2

dining room all offer a perfect view into another part of the world. Here we will have a private tasting in their dining room followed by a gourmet chocolate dessert with coffee prior to our trip home.

If you have not been on one of our bus trips, they are a great way to spend the day tasting wines, having great food and enjoying the company of our fellow YES members and guests. So spread the word. It will be a great day.

~ Charles Johnson



**Hurry!
The bus is
leaving soon!**

What: Annual YES Bus Trip

When: Sunday, Nov. 7 from 8:30 a.m. — 6:30 p.m.

Where: Boards at the Yakima Chamber of Commerce

Yes, we'll be there...

Name(s) _____

Name(s) _____

Name(s) _____

Name(s) _____

Phone: _____

LAST MINUTE REGISTRATION

Postmarked by October 29, 2010

**OR pay online with Brown Paper Tickets
(www.yakimawine.org/events) by Nov. 3**

**Phone calls only to Marie Clark by 11/03/10
697-3364**

Members ----- @ \$50 = \$ _____

Guests ----- @ \$55 = \$ _____

Total Enclosed: \$ _____

Important: Please include your phone number.

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

What: YES Christmas Party

When: Wed., Dec. 8, (6:30 p.m. greeting wine; 7:15 p.m. dinner)

Where: Garden Terrace Room at the Red Lion Hotel

Yes, we'll be there...

Name(s) _____

Name(s) _____

Phone: _____

REGISTRATION DEADLINE

Postmarked by December 1, 2010

**OR pay online with Brown Paper Tickets
(www.yakimawine.org/events)**

No phone calls accepted for this event

Members ----- @ \$65 = \$ _____

Guests ----- @ \$70 = \$ _____

Total Enclosed: \$ _____

Important: Be sure to include your phone number.

Please seat us with: _____

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

President: Sally Baldwin
1st Vice President:..... Gerry Amos
2nd Vice President: Julie Johnson
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Secretary: Kathy Michielsen
Registration: Marie Clark
Board Members: Brad Baldwin
Dorene Boyle
Carolyn Ferris
Richard Hamlin
Ron Larin
Bert McDonnell
Susan McPhee
Curt Robins
Jill Skone

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

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

President's Corner

Everyone has their favorite wine, right?! If you are planning that special night out on the town for dinner, remember that if you purchase your favorite wine in the new downtown district, just show your receipt and take advantage of being in a corkage-free zone.

As football season is upon us and we find ourselves gathering around the television with friends and family, the snacks inevitably come out. Now, I don't care if you are a Cougar or Huskie fan, you cannot go wrong with pairing a Viognier, Sauvignon Blanc, Pinot Noir, or a Merlot with Cougar Gold cheese. It has been described as the "feel good cheese" — and adding the sip of wine can make it all the better.

A special thank you goes out to Kathy Michielsen, Dorene Boyle and Jill Skone at the Yakima Valley Museum event for providing helpful and cost-effective methods to help ease the stress that the holidays can bring.

~ Sally Baldwin, President

Reminder: Membership is still half price for the rest of the year.

Membership paid now will extend to 3/31/2011.
\$20.00 per couple and \$12.50 for single membership.

Contact Gerry Amos: contact@yakimawine.org.