



Y. E. S!

November 2014

A monthly publication for members of the Yakima Enological Society

December Teaser Y.E.S. Christmas Party



It's not too soon to get the Y.E.S.

Christmas Party on your calendar. It will be Wednesday, December 10th in the Garden Terrace Room at the Red Lion Hotel. Plan to join Y.E.S. members and guests for a fun evening of good food, wine and dancing. Bill Brennan and his band "Stimulus Package" will again provide music for dancing...or just enjoying.

Back by popular demand, we will have the Prime Rib station, which has been a big hit. We are still working on the rest of the meal, but it will be good! Brad Baldwin from Stems will choose the wines for the evening. You know he always provides such a great selection. Come celebrate the holidays with us.

~ Susan McPhee

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

December 10...

Annual Christmas Party
Red Lion

January 14...

Blind Leading the Blind
Essencia Bakery

February 11

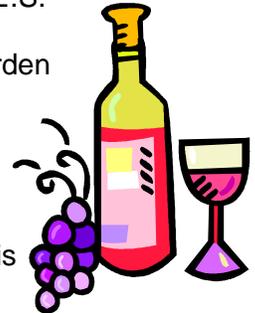
DavenLore Winery
Downtown Deli

~ Robin Kisala

Emerging Varietals with Hank and Nancy Sauer

From Albarino to Tempranillo, the November 12th Y.E.S. event will be a brief tour of some of the Northwest's emerging varietals. You are invited to The Hilton Garden Inn to enjoy a quick-paced evening with Hank and Nancy Sauer as they guide you through this tasting.

Hank and Nancy will share a variety of wine tips and tools, wine and food pairing websites and an opportunity for a few to try the art of sabrage, which is opening a bottle of wine with a sabre!



Our room for the evening is on the ground floor, in the south-east corner (Brad's former location for Stems), so look for signs and the registration table in the hallway. The format will be classroom-style at tables, so there's no need to bring a tray.



Please do bring a wine glass and, if desired, a flute for sparkling wine. The wines served will be: **Treveri Cellars** Muller-Thurgau (sparkling); **Coyote Canyon** Albarino; **Northwest Cellars** Petite Sirah; **Cor Cellars** Tempranillo; and **Clearwater Canyon Cellars** Carmenere. Food will be appetizers served buffet-style, provided by The Hilton Garden Inn.

The cost for this informative and fun evening is a bargain at \$35.00 for members and \$40.00 for non-members. **To get in on the sabrage you'll want to arrive prior to 6:45 p.m. when Hank will be demonstrating this unique technique!**

Date: Wednesday, November 12

Place: Hilton Garden Inn, Yakima

Time: 6:30 p.m. registration; 7 p.m. start

Cost: \$35 members; \$40 guests

Bring: One wine glass and one flute

Mail-in registrations must be postmarked by Friday, November 7.

Online reservations accepted until midnight, Sunday, November 9. Go to <http://www.brownpapertickets.com/event/910432>

Phone calls until 8 p.m. Monday, November 10. Call Marie Clark at 697-3364.

~ Nancy Sauer/Brad Baldwin/Robin Kisala



Eat this... Drink that

Recipe submitted by Robin Kisala
Wine suggested by Brad Baldwin



This fall favorite at our house is great with red meat, such as lamb or beef, but could also go well with chicken. The quality of the balsamic vinegar makes a difference. We use Oliviers & Co. Vinaigre Balsamique De Modene, but any high quality aged balsamic will do.

Enjoy **Roasted Root Vegetables** with **Bethel Heights Vineyard Estate 2011 Pinot Noir**. Retail price \$30.00; Y.E.S. price \$24.00 at Stems in downtown Yakima.

Roasted Root Vegetables

Ingredients

3 ½ cups coarsely chopped carrot
(about 1 ½ lbs.)

3 cups coarsely chopped parsnip
(about 1 lb.)

1 ¾ cups coarsely chopped peeled turnip
(about ½ lb.)

2 Tablespoons olive oil

1 teaspoon brown sugar

½ teaspoon sea salt

2 red onions, each cut into 8 wedges

2 Tablespoons chopped fresh parsley

1 Tablespoon balsamic vinegar

¼ teaspoon freshly ground black pepper



Directions

1. Preheat oven to 450 degrees .
2. Combine first 7 ingredients in a shallow roasting pan; toss well. Bake at 450 degrees for 1 hour, stirring after 30 minutes. Add parsley, vinegar, and pepper; toss to coat.

Yield: 6 servings. (Serving size: about 1 cup.)

From *Cooking Light Complete Cookbook*.

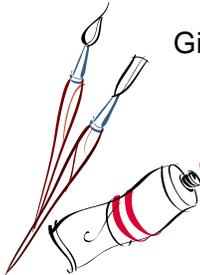
October Recap

Art and Wine of Walla Walla

Walla Walla translates as “many waters” in Sahaptin, and this aptly describes the wine and art showcased at the October Y.E.S. event at the Larson Gallery. Our evening featured five affordable — yet quality — wines from Walla Walla vintners, and artwork from Walla Walla artists. Both the wine and artwork demonstrated the many variations of ideas about artistic expression and wine making found in Walla Walla.

Thirty-nine members and guests enjoyed the pairing of the wines and art with appetizers specially prepared by chef Jessica Smith of Sensuous Fork catering. (Her family recipe for German sausage was one of the remarkable treats enjoyed.) The five wines tasted were “Reveler,” a 2011 red wine blend from **Revelry Vintners**; a 2012 sauvignon blanc from **Cavu Cellars**; “La Monarcha” from **Palencia Cellars**, a 2012 sangiovese; from **Mannina Cellars**, a 2011 Cali red blend; and from **Dunham Cellars**, a 2013 reisling. Brad Baldwin has arranged to carry these wines for a short time period at his downtown shop, Stems, so you do not need to drive all the way to the Walla Walla airport wine loop to try out these excellent wines. Did I say affordable? All five wines were slightly above or below \$20.00 retail at the winery.

During the tasting Y.E.S. members and guests selected one work of art as our Y.E.S. favorite choice. The winner of the \$100.00 award is Leslie Cain for her work, *Sunset Orchards* (pastels on paper) 2011.



Given the fun we had at this event, your Y.E.S board plans to arrange for more wine, food and art pairings at the Larson Gallery in coming years!

~ Timothy Jeske

SALE! SALE! SALE!

Just in time for the holidays!

The Y.E.S. Platinum committee is offering more than 200 silver chargers to Y.E.S. members at a bargain price of \$4 per box. There are four chargers per box (that's only \$1 per charger). These chargers were purchased when the committee did all the decorating for the Platinum dinner. Since then, the Yakima Country Club has been our designated venue for the dinner and the chargers have been in storage, gathering dust. So, if you have ever wanted to dress up your holiday table in style, these chargers may be the perfect solution.

If you are interested, please call Chuck or Julie Johnson at 575-6841 to make arrangements for pick-up or delivery. If there is enough interest, we could take them to the upcoming November tasting. We could also make arrangements to leave them at Stem's downtown if that is more convenient for pick-up. Just let us know!

~ Julie Johnson

Membership Update

Looks like we are ending up the year with 102 members. Thanks to all of you who continue to support Y.E.S. Watch for information on renewing your 2015 membership after the first of the year and be thinking of friends and family you can ask to join the fun. Hope to see you at the last two events we have planned for this year. They should be both informative and fun.



~ Susan McPhee

Wine Trivia

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

Sparkling Wine: Wine that bubbles when poured into a glass due to carbonation. The carbon dioxide may result from natural fermentation, either in a bottle, as with the Traditional method, in a large tank designed to withstand the pressures involved (as in the Charmat process), or as a result of carbon dioxide injection. In the Traditional method, called *methode champenoise*, the grapes are harvested early to capture the tangy flavors and high acids, and then a second fermentation in individual bottles starts with the addition of a small amount of sugar. Carbon dioxide, a natural by-product of fermentation, is trapped in the bottles and creates tiny bubbles when the sparkling wine is uncorked.

Submitted by Robin Kisala

What: Emerging Varietals

When: Wed., Nov. 12 — 6:30 p.m. registration; 7 p.m. start

Where: Hilton Garden Inn, Yakima

Yes, we'll be there...

Remember...
6:45 p.m. Sabrage

Name(s) _____

Name(s) _____

Phone: _____

Email: _____

REGISTRATION DEADLINE

Postmarked by Nov. 7, 2014

Or pay online at the Y.E.S. website by MIDNIGHT, NOV. 9, 2014

www.yakimawine.org

Members ----- @ \$35 = \$ _____

Guests ----- @ \$40 = \$ _____

Total Enclosed: \$ _____

Important: Please include your phone number AND email.

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

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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

The grape harvest is winding down and I'm wondering what the 2014 vintage will bring for winemakers in the Yakima Valley. My concern for the wines is the very warm weather with very few cool nights. Warm days are great for ripening and producing sugars which then convert to alcohol. Malic acids generally dissipate through respiration from the grape in constant warm temperatures. Cool evenings preserve the acid, which translates through fermentation to wine and adds freshness and balance. With low acids and high brix (percentage of sugar) it's going to be a real challenge for winemakers to balance the acids and the alcohol. We'll just have to wait and see what the resulting wine will be in two to three years.

Y.E.S. has some great events lined up for November and December. Hank Sauer will speak about emerging varietals on November 12th at the Hilton Garden Inn. December 10th is the Y.E.S. annual Christmas Party at the Red Lion Inn...always a good time.

Hope to see you at the Y.E.S. event next month.

November 2014



~ Gerry Amos,
Y.E.S. President

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