



## Chapter of the Enological Society of the Pacific Northwest

Newsletter Date: September 28, 2004

### Out of Africa

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

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

On the evening of Wednesday, October 13, you're invited to come try a taste of Africa! And no, that doesn't mean we're offering you toasted insects and zebra steak. This light supper will include African treats like pork and sweet potato stew, marinated chicken on skewers, and hummus—all flavored with nuts, fruits, cinnamon, coriander, and other traditional spices. These and other delights of African cuisine will be created by culinary chef **Jessica Smith** of **Essencia Bakery**.

I decided on the varied flavors of African fare after tasting a wine I found a little closer to home—**Sheridan Vineyard** in Zillah. We are fortunate to be sampling five of their wines, four reds and a white. The white, Kamiakin White, is a blend of Sauvignon Blanc and Semillon. The reds include Sheridan Vineyard L'Orange (a blend of cabernet sauvignon and cabernet franc) and Christopher Cellars Red Wine (a blend of merlot and cabernet sauvignon).

Winemaker **Scott Greer** and **Chris**

**Hoon**, vineyard manager, will introduce each wine. They will also tell us about their 76-acre vineyard and new winery.

Please join us as Africa meets Zillah for a festive evening of succulent food paired with delicious wine and excellent company.

**Date:** October 13, 2004

**Place:** Yakima Valley Museum

**Time:** 6:30 Registration, 7:00 Tasting

**Cost:** \$25 Members,  
\$30 Guests,  
\$20 Non-Drinkers

**Bring:** Two wine glasses

**Limited:** 140 Registrants

Postmarked by **Friday, October 8th**.  
Phone calls only on **Monday, October 11th** to **Marie Clark, 697-3364**.

If you would like to volunteer as a pourer for this event, don't forget to mark your registration sheet.

*David Lynx*

### September Tasting in Review - A Night to Remember

Our first Friday evening event was a great success! Attendees and guests were treated to a five course meal of uniquely Washington foods paired with six wines, representing the six AVA's of Washington.

The greeting wine was a Chateau Ste. Michelle Sparkling Pinot Rose' paired with Cougar Gold Cheese and crackers. This was followed with a Columbia Valley Barnard-Griffin Fume Blanc paired with grilled Willopa Bay Oysters.

The third course was a Yakima Valley Hogue Gewürztraminer paired with Smoked Salmon and Goat Cheese rolled on a Pickled Asparagus Spears.

The main course paired a Walla Walla Russell Creek Cabernet Sauvignon with grilled Chanterelle, Crimini, and Shiitake Mushrooms skewered on a Rosemary Spear and grilled Chicken Breast in a Fresh Washington Berry Sauce paired with a Red Mountain Sandhill Merlot.

The dessert course was Puget Sound

*Continued on Page 2...*

## President's Corner

The Yakima Enological Society now has over 300 members in the group. This growth is quite a change from the years when it was around 150 members. When the group was smaller, most of the events were completely volunteer efforts. As the group grew and the tastings became larger in size we have moved to outside vendors to supply the food.

What has not changed is the need for members of the Society to volunteer to help. We need volunteers to help with setup of the room, pouring wine, bring food from the kitchen, return plates and platters to the kitchen and to clean up the room and kitchen after the event.

This is a volunteer organization dedicated to learning about wine. YES has evolved into more of a food and wine organization which is good. However, it is still necessary for members who attend our events to take part in the event at least once a year.

That means that you are expected to volunteer some of your time to help setup, serve food or wine and cleanup afterward. On the reservation form there is a place to check what you are willing to do. Please do so for the next tasting.

In this newsletter you will find a reservation form for the **Christmas Party** at the **Yakima Country Club** in December. If you are interested in going to this event I strongly encourage you to sign up right away. This event is limited to 150 and to members only, no guests.

John DiBari  
President

September Review - From Page 1...

Whidbey Port paired with a Poached D'Anjou Pear in a Whidbey Port Berry Sauce. This was accompanied by a discussion of Washington Terroir by host **Gary R. Cox**/Viticulturist at **Cox Canyon** Vineyards which highlighted what makes Washington unique in the World of Wine.



Gary Cox

## November Tasting

The November tasting will be of Argentina/Chile and South American wines with South American cuisine. The tasting will be at the Museum on November 10th. More in the November newsletter.

John Dibari

## Calendar of Upcoming Events

Oct 13	<b>Out of Africa</b> Yakima Valley Museum
Nov 10	<b>Taste of Argentina</b> Yakima Valley Museum
Dec 14	<b>Christmas Party</b> Yakima Country Club
Mar 5	<b>Platinum Three</b> Clarion Hotel



Please submit info., articles, or recipes to:  
Charlena Paschen, 2480 Selah Loop Rd.,  
Selah, WA 98924  
[www.creativedesignconsulting.com](http://www.creativedesignconsulting.com)  
Ph: (509) 697-3931  
E-mail: [chaleepas1963@yahoo.com](mailto:chaleepas1963@yahoo.com)

## Local Wine Events

**Oct 7 - The Barrel House** features **Larry Krivoshein**, owner and winemaker of **Russell Creek Winery** in Walla Walla. Larry has three reds rated *Outstanding!* in the current issue of Wine Press Northwest. 6-8 PM, \$25, appetizers, opportunity to purchase the wines. Call 453-3769 for reservations.

**Oct 21 - Chandler Reach Vineyards at The Barrel House.** Owner and winemaker **Len Parris** may be the funniest crafter of fine red wines in the Northwest! 6-8 PM, \$25, appetizers, opportunity to purchase the wines. Call 453-3769 for reservations.

**Oct 30 - Windy Point Vineyards Murder Mystery Dinner.** Enjoy an evening of mystery and fun! The first 8 people to sign up will be chosen to be primary players/suspects. All others will be "sleuths". Cost: \$65. Call 877-6824 for reservations.

*Mike Libbee*

## North West Wine Events

**Fidelitas and Nicholas Cole winemakers dinner,** Oct. 15, Seattle. Dulces Latin Bistro brings in Charlie Hoppes of Fidelitas and Mike Neuffer of Nicholas Cole for a special winemakers five-course dinner. Cost: \$85. Call 206-322-5453.

**Grapes and Plates,** Oct. 23, La Conner, Wash. This scenic Skagit Valley town's second annual wine festival features Washington wine, food, live jazz and a silent auction. Call 888-642-9284.

**Walla Walla Valley Wine Auction,** Nov. 5-6, Walla Walla, Wash. This annual fund-raiser for Planned Parenthood features silent and live auctions, dinners, live music and tastings. Call 509-386-2757.

**Wine Faults,** Nov. 8, Lynnwood, Wash. This Central Washington University World Wine Program class will demonstrate wine faults. You'll learn about oxidation, bacterial problems, volatile acidity, cork taint and more. Cost: \$110. Call 509-963-1504 for more info.

Visit [www.winepressnw.com](http://www.winepressnw.com) for more upcoming northwest wine events.

*Charlena Paschen*

## Old World Wineries - Consider Screw Caps?

As Kim Pierce reports in her September 21, 2004 article **Cap Dance** in *The Dallas Morning News*, "When first-growth Bordeaux houses such as Chateau Margaux start considering screw caps, you know the wine bottle closures are more than a passing fad.

Recently, *Decanter* magazine reported that the pre-eminent French winemaker will test screw caps and natural cork side-by-side on two cases of its second-label wine, Pavillon Rouge. .... "There are many chateaux in Bordeaux which are now starting experiments," Chateau Margaux's director Paul Pontallier told *Decanter*. "I am ready to use anything if it proves to work. What matters is the wine."

For the complete article, which features an interview with David Forsyth, General Manager of Hogue Cellars, go to <http://www.dallasnews.com/s/features/food/generalestories2/092204cckkfoodscrewtop.13ccabae.html>. Forsyth states "Corking steals wine's flavors, turning bright fruit dull and coarse. Or worse, it gives wine a dank, moldy smell. In a study of cork-closed wine from the West Coast and around the world, Hogue found that **17.6%** of the wines tested were consistently corked."

For more about screw caps and cork taint, check out these web sites: [www.screwcap.co.nz](http://www.screwcap.co.nz) and [www.corkamnesty.com](http://www.corkamnesty.com).

*Sharon Clinton*

## Platinum Three

Mark your calendars now for our annual Platinum Tasting -- the "**Best of the Best**" as selected by the staff of Wine Press Northwest magazine.

Next year's event will be **Saturday** night, **March 5th**, at **The Clarion Hotel** in Yakima. We will begin accepting reservations soon.

*Mike Libbee*



**Christmas Party Registration****Yakima Country Club**

Tuesday, Dec 14th, 2004 6:30 PM

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

Members \_\_\_\_\_ @ \$55.00 = \$\_\_\_\_\_

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

**TOTAL Enclosed:** \$\_\_\_\_\_

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

Please clip &amp; 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!****2004 Y.E.S. Christmas Party**

It's time to confirm your reservation for this year's Y.E.S. Christmas Party. The event will be held on

**Tuesday, December 14th** at the **Yakima Country Club** in Terrace Heights.

We are opening up registration for this event early this year to insure as many of our members as possible have a chance to secure their spot.

**Members only** are invited this year.

Attendance will be capped at 150, so with our Society membership at over 300, it is important that you fill out the registration form in this newsletter, and send it in as soon as possible.

As usual, you can be assured of an unforgettable evening, beginning with an elegant meal, award-winning wines, and great music and dancing to cap the festivities.

Additional details will be provided in next month's newsletter. The price is \$55.00 per person – a \$5.00 discount from last year at the Museum, a hard to beat value to be sure!

This is a great opportunity to dust off that festive attire, and wine and dine with your Society's friendly and party-loving membership. On behalf of your Yakima Enological Society Board of Directors, we look forward to seeing you there.

*Ray Dilschneider*

**Berry Sauce For Meat**

1 cup berries (I used a mix of blueberry, blackberry, raspberry, or you can use only blueberries or huckleberries alone)

2/3 cup white wine (I used Jo. Reisling)

2/3 cup strong chicken stock

Sugar (I used raw sugar, such as turbanado)

1/2 cup balsamic vinegar

1/3 cup fresh mint, minced (start with less rather than more, & don't pack it)

2 tablespoons creme de cassis (black current liqueur, readily found at liquor store)

1/4 cup unsalted butter

Salt & Pepper (optional, I did not put either in mine)

Lemon juice

1. Simmer blueberries with wine, stock & 1 tablespoon sugar 5 minutes. Process until smooth. Strain.

2. Boil vinegar and 2 teaspoons sugar in a small pan for 5 minutes or until about 2 tablespoons of syrup remain. Add to sauce along with mint and creme de cassis.

3. Add defatted juices, if any from broiled, roasted or sauteed meat to sauce. Reheat gently (do not boil) and whisk in butter. Salt & pepper to taste (if you wish) and add lemon juice to taste if desired.

This sauce was served over grilled chicken breasts, but would be lovely on pork, duck, game hens or salmon. Don't be afraid to experiment and mix and match your berries. Bon Appetit!

*Gina Milliron*



A Chapter of the Enological Society of the Pacific Northwest

October 2004

P.O. Box 2395  
Yakima, WA 98907

HAPPY  
HALLOWEEN



**Out of Africa**

**Yakima Valley Museum**

**Deadline: Postmarked by Friday, Oct 8th, 2004    Event: Wednesday, October 13th, 2004 6:30 PM**

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

Members: \_\_\_\_\_ @ \$25.00 = \$\_\_\_\_\_

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

Non-Members: \_\_\_\_\_ @ \$30.00 = \$\_\_\_\_\_

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

Non-Drinkers: \_\_\_\_\_ @ \$20.00 = \$\_\_\_\_\_

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

**TOTAL Enclosed:**    \$

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

Please give your e-mail address below 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  
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