



## Chapter of the Enological Society of the Pacific Northwest

Newsletter Date: September 28, 2006

### East Meets West



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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)

Good wine is just good wine until it is combined or paired with a food that brings out some of its hidden qualities. Sometimes it's like magic!

This is the experience we want you to have when you join us for our **East Meets West** tasting. Chef extraordinaire **Jessica Smith** has joined with **David Lynx** to create Thai recipes to match each of the five Canadian Okanagan wines you'll be tasting. This isn't just any Thai food; some of these dishes are from recipes David published a few years ago in his Thai Cuisine cookbook!

And if you're thinking Thai food is too spicy; well it doesn't need to be. In fact the Thai food at our tasting will be made with very mild or no spiciness and spicier sauces will be at each table for individual adjustment.

Because these Canadian wines are not available locally, some may think "what's the point in tasting them at a YES event?" Well, that is just the point. Taste them because you haven't had the opportunity to do so before now. And if you like them, as we do, it's a beautiful 5 hour drive to visit these and other great wineries and to taste their current vintages. It's well worth the trip!

Buying wine in Canada may have some currency exchange benefits, but what about the cost of duty when you bring it

across the border? We've often been asked about crossing the border with wine and what's it like. We'll share our experiences, 3 in total, regarding the 'dreaded' border issues when bringing wine into the USA and what the duties actually are. Canadian wines can be great bargains; especially considering the world class quality of wine they produce!

Please join us in a tasting experience unlike any other! Tasting limited to 70 people. Send in your registration early to assure your place at this event.

**Date:** Wed., October 11th, 2006

**Place:** Yakima Valley Museum

**Time:** 6:30 pm

**Cost:** \$25.00 Members  
\$30.00 Guests  
\$20.00 Non-drinkers

**Bring:** 2 Wine Glasses

**Hosts:** Donna & Bruce Lambert

Postmarked by **Friday, Oct. 6th**.  
Phone calls to Jimi Weaver (509-575-7511)  
on **Monday, Oct. 9th ONLY**, please.

**-- Donna Lambert**

### November Tasting - Wines and Cuisine of Spain

Have you ever craved a Cava? Are you tempted to try a Tempranillo? Or are you aware of the sea-salt like flavors of a Fino Sherry from Jerez?

Wine has been woven into the fabric of Spain's culture and cuisine for millennia, and on **November 8th, YES**, will present a sampling of Spanish wines and foods. This tasting will be limited to 70 people, so be sure to sign up as soon as you can.



**-- Judith Thoet, I.S.G. Sommelier**

## President's Corner



If you haven't looked into what Allied Arts is doing lately, they have some fun wine-related activities this next month. One of them is the Fresh Hop Ale Festival, held October 7, 2006 from 5:00 - 11:00pm around the Millennium Arts Plaza. Why is it called Fresh Hop you might ask? The hops are fresh, not dried, and must find a vat within 24 hours after they are picked. If you are not a beer fan, no worries, Kana, Bonair, and Desert Hills will also be pouring wine, and you may find a few other surprises. For \$20 in advance, or \$25 at the gate, you will receive a beer or wine glass and \$4.00 worth of scrip to purchase beer and wine samples. We attended last year, and it was quite fun; they sectioned off the street for dancing. For more information on this event, see [www.freshhopalefestival.com](http://www.freshhopalefestival.com).

Allied Arts has also been sponsoring "Art Night" on selective Thursday nights. You can visit several galleries and businesses to view the art on display. It is free to view the art, but food and wine at participating locations will be for sale. The last Art Night for this year will be held October 19, from 4:00 until 8:00pm. Participating galleries, businesses and wineries include Allied Arts, Bergeron Jewelers, Bob's Keg & Cork, Café Melange, Carousel French Cuisine, DeSiga Gallery, Dunbar Jewelers, Gasperetti's, Greystone, Kana Winery, Mills Music, Rusillo's and the Sports Center.

Allied Arts also works with Town Hall series, which promises to be the best one yet. On March 7, 2007, the Town Hall series will present Elliot Engel lecturing on the *History and Mystery of Wine*. Dr. Engel is a published author and his lecture will trace the story of wine from its ancient origins through today. One thing about the Town Hall series, however, is that you must purchase the entire series of four lectures. The first lecture in the series is Oct 18 and the other three guests include Garrison Keillor (Lake Wobegon Days), Jacques Pepin (The Creative Chef), and Matthew Bogdanos, who will be talking about how they worked to recover 5,000 antiquities from Baghdad's Iraq Museum. For more information on all these events, see [www.alliedartsyakima.org](http://www.alliedartsyakima.org).

--David Lynx  
President, YES

## Robert Karl Cellars in Review

It was unfortunate that **Joe and Rebecca Gunselman**, winemaker and owners, were unable to fly down to join us from Spokane due to delays with their Sauvignon Blanc crush and poor flying conditions on the 13th. Thankfully, Joe and Rebecca had decided to take a ride in their new airplane on the previous Sunday and delivered the wine early..

The greeting wine (the only non-Robert Karl) was a Seigneurs de Bergerac 2005 White Table Wine (50% Sauvignon Blanc, 40% Semillon & 10% Muscadelle). It sells for \$8.59 at Wray's Chalet and they

have just a few left but may possibly get more if asked.

Unfortunately due to the popularity of these wines and their limited releases, many of the wines we tasted were already sold out. The 2005 Sauvignon Blanc (sold out) was paired with Karen's Yakima Roll (Sushi) and Oregon Bay Shrimp with Dill on Cucumber Slices. We enjoyed the 2004 Merlot with Minced Leg of Lamb, Porcini Mushrooms and a Merlot Reduction Sauce in Petite Fillo Shells. Cantonese Style Chicken Lettuce Wraps with Oyster and Hoi sin Sauces were served with the 2003

## Calendar of Upcoming Events

- |          |   |
|----------|---|
| Oct 11th | <b>East Meets West</b><br>Yakima Valley Museum  |
| Nov 8th  | <b>Wines from Spain</b><br>Yakima Valley Museum |

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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

## Local & Not So Local Wine Events

Oct. 2 - "Wine Trails" at **The Wine Shop of Yakima**, featuring **Goose Ridge, Masset Winery**, and others. 5:30 - 7:30 PM, \$18 per person, call 972-2811 for details and reservations.

Oct. 27 - **German Wine Extravaganza** at **The Wine Shop of Yakima** conducted by **Ken Fasules**, German Wine Specialist extraordinaire. **Jessica Smith** will fashion a Pacific Rim/southeast Asian influenced small plate menu that will make this a stunning event. 7:00 PM, call the shop for reservations and details.

-- *Mike Libbee*



Ever wonder what the fruit of the vine tastes like before it's made into wine? Have you wanted to taste a fresh merlot or syrah grape, but didn't want to grow it yourself? Now's your chance! All during the month of October, the Rattlesnake Hills Wine Trail will be featuring "Taste the Grapes". Wineries will have fresh grapes from the vineyards to sample, then you can sample the wines made from those grapes. Tour often during the month of October, since harvest times are different for different grapes. Cabernet grapes are beginning, and next week may be chardonnays if the weather cooperates.



Coming up at the end of October is **Hallowine!!!** **October 27-29**. Bizarre and unexplained occurrences have been reported during this weekend. Maybe it has something to do with all the winery staff dressed in bizarre, scary, or down-right silly costumes! You might experience some of the strange phenomena yourself if you dare to venture onto the **Hallowine** Trail, but be prepared for the unexpected! Come in costume, or stop in to see the elaborate pumpkins carved by winery staff. Wineries will be open from 10 am – 5 pm, with some open until 6 pm. For more information, please call Shannon Bird at 509.965.4521.

-- *Submitted by Shannon Bird*, Coordinator

## Robert Karl Cellars From Page 2 ...

Claret (sold out). The 2004 Syrah (also sold out) was served with Penne, Italian Sausage, Mushrooms and Pine Nuts in a Tomato-based Syrah Herb Sauce. We had a Hickory Smoked and Roasted New York Strip thinly sliced on Baguette topped with Crimini & Green Peppercorn Wine Sauce with the soon to be released 2003 Inspiration. Consider the Inspiration as their Reserve Claret as it had all five Bordeaux grape varieties. Chocolate Truffles and 2003 Cabernet Sauvignon (also prerelease) finished off our evening.



The Robert Karl Tasting received enthusiastic comments from attendees. All the wines were absolutely wonderful. While it was time consuming, Karen and I had a lot of fun putting together the dishes for this tasting. Our special thanks go to **Rebecca Gunselman** for saving us the sold out wines that mademaking this tasting possible and to Susan McPhee for her help with planning, tasting and in the kitchen. The tasting was very enjoyable and seemed effortless due to the help of many members and guests. I am sure that I will miss some names but we do want to thank **Marie, Jennifer, Bill, Joan, Louie, Steve, Jane, Martha, Gen, Chris, John, Joan, Jimi** and all the others who helped out.

-- *Leo Lee*

*To view the Gunselmans handout for this tasting click on this link:*

<http://www.yakimawine.org/miscDocuments/Robert%20Karl%20for%20YES%20Flyer.pdf>

**Fall is  
in the air!**



## Opening the Wine Cellar - Riesling

Riesling (REEZ-ling; REES-ling), one of the world's great white wine grape varieties, is thought to originate in Germany where it has been cultivated for at least 500, and possibly 2,000, years. Riesling grape vines are long lived and have the ability to display the characteristics of a vineyard site without losing Riesling's own unique flavor profile. Due to Riesling's strong combination of acidity and extract it can develop for years in the bottle, regardless of alcoholic strength or residual sugar.

In Germany, quality Riesling wine has numerous government regulated classifications. From simple and inexpensive table wine (*Landwein*) that may have an alcohol content of no more than 8%, to the peak of Riesling wine quality called *Trockenbeerenauslese*. This is a botrytized wine (literally a grape harvested after the mold *Botrytis cinerea* has infected it and shriveled the grapes to raisins) with an alcohol content of at least 21.5%.



The other great European area of Riesling wine production is the Alsace in France. In Alsace, Riesling can take on a particularly spicy aroma profile, while the high altitude of most vineyards (800-1,200 ft) allows for a long ripening time and excellent acid levels.

In Washington, Riesling was one of the original wine grape varieties planted in the state. Usually Riesling wine in WA is produced with some residual sugar. Rieslings in WA do not show the high degree of extract and acidity found in their cool-weather cultivated German counterparts, and are therefore meant to be 'consumed when released'. An exception may be Riesling vineyards now in production around Lake Chelan.

Classic food pairings for dry Riesling wines would include Choucroute (a wonderfully aromatic dish of sauerkraut, smoked pork shoulder, sausages, smoked bacon, and potatoes), white fish in light sauces, and mild goat cheese. More contemporary food pairings (especially with U.S. Rieslings that have residual sugar) would include Thai or Szechuan foods.

Are you ready for a Riesling . . .

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

## YES and Grand Vin!

**Thank you! Thank you!** Thank you to all of you who helped at the American Red Cross "Grand Vin!" event on Saturday, September 9th. About **\$290,000** was raised that night and that money is used right here in the Valley to assist families whose homes are washed away by floods or are lost in fires and other disasters.

**Elizabeth Carroll**, Executive Director for the Yakima Chapter of the American Red Cross, has asked me to convey how much the Red Cross appreciates the Yakima Enological Society's support, "Let them know how very much we appreciate their help and that we hope they enjoyed being a part of the event. We've heard nothing but good things about Grand Vin! and they should feel very good about the part they played to make it a huge success."

Thank you! to YES members: **Susan McPhee, Julie & Chuck Johnson, Ray Dilschneider, Jay & Kathy Dyblie, Martha Stadleman, Virginia Gable, Ron & Kathy Gillespie, Gary Cox and Peggy Briskey.**

--Karen Lee

## Northwest Wine Events

**Maryhill Winery Harvest Festival**, Oct. 14-15, Goldendale, WA. All five Klickitat Wine Alliance wineries invite you to join them at their Harvest Festival "Open House" weekend. Enjoy live music on the arbor in the afternoons at Maryhill. Hours: 10 a.m. to 6 p.m. Cost: Free. Call 877-627-9445, or go to [www.maryhillwinery.com](http://www.maryhillwinery.com).



**Gusto! A Celebration of Northwest Wine and Food**, Oct. 21, Mukilteo, WA. The Everett Community College Foundation invites wine lovers to the 11th annual "Gusto!" festival, a fundraiser featuring 60 Northwest wineries and 15 local restaurants. Admission includes unlimited tasting, and a commemorative wine glass and plate. The evening also includes live music and a student art show with top-quality artwork. Location: Future of Flight Museum. Hours: 6-10 p.m. Cost: \$40. Call 425-388-9535, e-mail or go to [www.everettcc.edu/gusto](http://www.everettcc.edu/gusto).

These events and more are listed at [www.winepressnw.com](http://www.winepressnw.com), click on "Wine Events".

-- Charlena Paschen



October 2006

First Class Mail

P.O. Box 2395  
Yakima, WA 98907

Happy  
Halloween!



**East Meets West**

**Yakima Valley Museum**

**Deadline:** Postmarked by Friday, Oct. 6th, 2006

**Event:** Wednesday, Oct. 11th, 2006 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 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  
**All Reservations must be paid for in advance and are NON REFUNDABLE!**