

YES!



A monthly publication for members of the Yakima Enological Society

The Holidays Cometh: Be Prepared!

The holidays are fast approaching (just like every year) but this year, BE PREPARED!!! The theme of the YES November tasting will be "Easy Holiday Entertaining." Easy-to-make appetizers will be paired with six fabulous holiday wines. Recipes for the appetizers will be available, so mark your calendars for November 14 at the museum.

~Hosted by
**Danielle Livingston
and Jessica Smith**

October Events

**10/5 –10/7... Help Stomp Out
Breast Cancer** at Claar Cellars'

**10/13... Federweisser und
Zweibelkuchen** at Steppe
Cellars

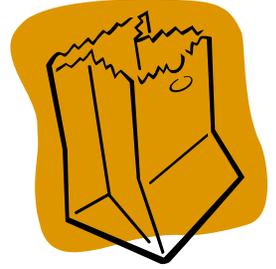
**10/20... Life in the Day of a
Winemaker** at Two Mountain
Winery

10/27 – 10/28... Hallowine: A
themed weekend in the Rattle-
snake Hills

**For more information
call 888-375-RHWT or visit
www.rattlesnakehills.com**

Warm up wintry nights with Naked Winery

With a name like Naked Winery and wines with labels that spell out Tease, Naked, Foreplay, Vixen, and Missionary, you may be a little hesitant at first, but after trying several of their wines at the Portland Beer & Wine Fest, we immediately fell in love with them. Naked Winery is located in Hood River, Oregon. Although based in Oregon their proximity to Washington facilitates the production of both Oregon and Washington wine. Their wine labels speak of their approach to winemaking, "At Naked Winery™ we focus on removing the pecksniffery from the wine. We believe you should drink what you like, not what others say is good."



In October, we have invited Dave Michalec from Naked Winery to join us, and we would like you to attend as well. This special evening will take place at Buhrmaster Baking Co. and feature six of their wines; a Riesling, Pinot Gris, Chardonnay, Merlot, Syrah and Cabernet. These will be paired with delicious food, such as Beef Wellington and Rumaki, prepared by chef Jessica Smith.

The winemakers at Naked Winery believe that the entire experience based on wine should be fun. The provocative back labels on their wines are just a bit risqué, as their goal is to change the conversation and enhance the romantic experience of wine. So leave your inhibitions at home, bring a sense of humor and join us for a fun October tasting.



Event: Naked Winery Tasting

Place: Buhrmaster Baking Co.

Date: Wednesday, October 10, 2007

Time: 6:30-9:00 p.m.

**Cost: \$25 members, \$30 non-members,
\$20 non-drinkers**

Bring: 1 wine glass and YES snack tray

Reservations must be postmarked by Friday, October 5. You may also purchase your tickets online – go to yakimawine.org and select "Events." Phone calls only Monday, October 8 to Jimi Weaver at 575-7511. This tasting will be limited to the first 60 registrants.

~David Lynx



Opening the Wine Cellar

How do we make wine?

First, let's explore red wine making. As we approach "crush," the winemaker will go out to the vineyards and sample grapes. While we do rely on chemical analysis of the grapes for sugar content, acidity, and other compounds, no instrument is as crucial as the palate of the winemaker. We'll taste berries from a number of clusters – tasting not only for sweetness (for alcohol content) and tartness (which indicates the acid levels of the grapes – necessary for full flavor development), but the lack of "green" which indicates that the grapes are ready to be picked and crushed. Some winemakers believe in letting the grapes have a long "hang time" – the amount of time the grapes will remain on the vine even though the sugar levels are high enough to make sufficient alcohol. Some people believe that "hang time" will result in a more full flavored wine. Others believe that it does nothing other than increase alcohol content.

Once the grapes are deemed "ready to pick" they are picked (mostly by machine in Washington and California) and brought to the winery. The grapes are received at the "sugar shack" where the loads are weighed and berries sampled. The loads of grapes (usually harvested into 1,000-lb. bins) often go through a "trriage" wherein MOG (material other than grapes) is removed, as are unripe clusters. Then it's on to the destemmer and crusher before the grape juice, skins, and seeds (collectively called "must") are dumped into a fermentation chamber. Red grapes are usually allowed a "cold rest" for 12-24 hours before fermentation begins. Then yeast nutrients are added (to ensure a steady, rapid fermentation) followed by wine yeast. Now the fermentation begins.

In the process of fermentation yeast converts grape sugars into



The Grapes of Wrath Stomp

Beginning October 6, 2007, many people in the Yakima Valley will be taking part in The Big Read. This is part of a grant by the NEA in which an entire community gets together to read one book. Participants in our area will be reading *The Grapes of Wrath* by John Steinbeck. To go along with the reading of this book, over 40 events will be taking place. One of the events, titled "The Grapes of Wrath Stomp" will feature Gary Cox, agriculture instructor for the YVCC Vineyard Management and Winery Technology program (and a former YES board member). He will share information about terroir and its influence on wine grape production on October 13, 2007 at Buhrmaster Baking Co. For more information, please see yakimabigread.org.

~ David Lynx

alcohol, with the byproducts of fermentation being heat and carbon dioxide. Red wine fermentation is rapid compared to white wine fermentation, taking approximately 20 days to complete. Prior to the end of fermentation the winemaker may decide that the color of the wine is sufficient, and presses the must. In the process of pressing we are removing wine from the seeds and skins, and also extracting flavor and tannin compounds. The "pomace" (skins and seeds) is then usually recycled back into the vineyard, while the juice, now called wine, returns to the fermentation vessel for continued fermentation until dryness (conversion of all of the sugars into alcohol).

After this primary fermentation many winemakers will now begin a secondary fermentation. At this time we are converting harsh malic acids into lactic acids using a fermentation bacteria. This is called malolactic fermentation. It is frequently started in a larger fermentation vessel, then the wine is moved into an oak barrel to complete this fermentation cycle. In the barrel not only are we clarifying wine by allowing dead yeast and some solid particles to settle at the bottom of the barrel (called "lees"), but we allow the wine to "mellow" by taking on some flavors of the oak barrel.

In my next article I'll discuss how we finish red wine for the enjoyment of all!

~ Judith Thoet
I.S.G. Sommelier

YVCC Vineyard and Winery Technology Program

School has Started!

Our inaugural year for the Vineyard and Winery Technology program has started. Classes began on September 24th for the fall quarter. There were 14 students registered for the General Viticulture Class and 20 registered for the Introduction to Washington Wines course. We are looking forward to a successful first year.

Grape to Glass Gala

The first annual Grape to Glass Gala scholarship fundraiser on September 15th was a great success. Nearly 100 people purchased tickets for the event. The evening included two seminars by Angelo Tavernaro, Master Sommelier, live music, and a silent and live auction. Scholarship money raised during the event will go towards helping the first student class for the Vineyard and Winery Technology program.

~ Trent Ball, Director
YVCC Viticulture & Enology Program

Wine Continuing Education Courses

Put on your radar some great continuing education courses that will be offered this fall.

The tentative schedule is:

Washington AVAs in the Glass

10/30/07 – 11/13/07
Tuesday / Thursday

Thanksgiving and Wine

11/15/07 (Thursday)

Christmas and Wine

12/6/07 (Thursday)

More details to follow later.

What: Naked Winery Tasting

When: Wed., Oct. 10, 2007 from 6:30– 9 p.m.

Where: Buhrmaster Baking Co. (1 W Yakima @ Track 29)

Yes, we'll be there...

Name(s) _____

Name(s) _____

Name(s) _____

Name(s) _____

Phone: _____

REGISTRATION DEADLINE:

Postmarked by Friday, Oct. 5, 2007

You can also pay online at yakimawine.org

Phone calls only on Monday, Oct. 8, 2007

Members ----- @ \$25 = \$ _____

Non Members ----- @ \$30 = \$ _____

Non Drinkers ----- @ \$20 = \$ _____

Total Enclosed: \$ _____

Important: Please include your phone number.

**If you would like to help with this tasting, please select one of the following:
(Since it is a sit-down dinner, we would appreciate any help. Thank you!)**

___ 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

