

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

November 7

Annual YES Bus Trip

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

Recap of the Wines of Argentina

What a wonderful turnout we had for the Sep. 8 tasting at the Hilton Garden Inn. Over 40 YES members and guests learned about the amazing country of Argentina, and enjoyed the following wines and food:

◆ La Yunta Torrontes (white) from the La Rioja region, 2009, paired with sweet potato chips

◆ Zolo Bonarda (red) from the Mendoza region, 2009, paired with goat cheese and garlic crostini

◆ Los Alios 2008 Reserve Syrah (Mendoza) paired with Neuchatel cheese and dilled shrimp sandwiches

◆ Vina Alicia Cabernet Sauvignon, 2007, Lujan de Cuyo region, paired with Empanadas

Easy Entertaining for Real People

Who hasn't felt ready to scream "no more!" as the holidays approach? With people watching their budgets and no free time to spare, who hasn't felt overwhelmed or stressed out if they also have to entertain family, friends, or co-workers? Well, YES has the answer.

Join us on Wednesday, October 13th at the Yakima Valley Museum as Jill Skone, Dorene Boyle and Kathy Michielsen show you some affordable, quick and easy ways to entertain throughout the holiday season of November and December. They will provide you with food pairings and appetizers that require little or no preparation.

All food and wine will be purchased locally at the same "warehouse" grocery stores —such as URM, Associated Grocers, Cash and Carry, or Costco— used by restaurants in the Yakima area. Attendees will leave with recipes, price lists and suggestions for serving. Take the bite out of entertaining!

Date: October 13, 2010

Location: Yakima Valley Museum

Time: 6:30 p.m. registration, 7:00 p.m. program

Cost: \$25 members, \$30 guests

Bring: one wineglass

Registrations must be postmarked by October 8 or paid online with Brown Paper Ticket. Phone calls only to Marie Clark at 697-3364 by October 10.

~Kathy Michielsen

◆ Valle Azul, 2008, Malbec from Patagonia, paired with pizzas with smoked ham and olive tapenade

◆ Altocedro Malbec Reserva, 2007, Mendoza, paired with grilled rib eye steak

Special thanks to the Hilton for working with me on the authentic Argentine food menu, and their excellent service during my presentation. I purchased all of these wines at Esquin in Seattle, but I know that Brad Baldwin at Stems is willing to find tasty Argentine wines to order for you locally. And don't forget to try some Washington Malbec wines — our Yakima Valley climate is very similar to the Mendoza region of Argentina, and I feel we are both producing delicious Malbec wines.

I hope to see you at my next educational wine tasting... destination to be determined!

Judith Thoet/ISG Sommelier/Winemaker





Eat this — Drink that



Recipe submitted by **Richard Hamlin**
Wine suggested by **Brad Baldwin**

This month:

Richard Hamlin's Hearty Stew paired with **Steppe Cellar's Tempranillo Grenache Mouvedre '07** infused with earth, pine needle, black pepper and spice flavors. Retail \$29.00; Y.E.S. Member's Price \$23.00 at Stems.



Fall is in the air and here is a hearty recipe to fit our cooler temperatures.

Hey guys, how about surprising your significant other with dinner some evening? This recipe makes it very easy. (It's very simple and very good, too.)

Richard Hamlin's Hearty Stew

Ingredients:

2 lbs. beef stew meat
5–6 ounces mushrooms, sliced — or a can of mushrooms
3/4 cup of water
1/4 cup of a good red wine
1 can golden mushroom soup
1 envelope dry onion soup mix (optional)

Directions:

Preheat oven to 325° F.

Mix all ingredients in a casserole dish; cover.

Bake in oven for 3 hours.

Serve with freshly baked biscuits, have the rest of the red wine, and enjoy!!



Annual YES Bus Trip in November

The annual bus trip is just around the corner. This year we are going to spend the day in the Tri-Cities/Benton City area and visit an interesting variety of wineries. The date this year is Sunday, November 7th. The bus, with our usual driver, Kim, will be at the Chamber of Commerce office on Yakima Avenue at 8:30 a.m. for loading and will leave at 9:00 a.m.

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. Goose Ridge has a very nice lodge-style tasting room and some well made wines. After Goose Ridge we will travel to the Tulip Lane area in Richland. Upon departing the bus you will have your choice of visiting **Barnard Griffin**, **Bookwalter Winery** or **Tagaris Winery**.

These three wineries are only a block apart. We will split the group into two sections with one group going to Barnard Griffin and the other to Bookwalter, and then switching (since they have relatively small tasting areas). Most of you are very familiar with the wines made by Deborah Barnard and Rob Griffin since they have been Platinum wine winners for several years. Last year they had five wines which won Platinum or Double Platinum awards. Bookwalter has been producing small lots of quality wines since 1983. For the past nine successful years they have had the expertise of Zelma Long as their winemaker. She has had 30 years of experience in California with wineries like the Mondavi and Simi wine operations. In 2009 she was joined by Claude Gros from France who added years of experience in the French and Spanish wine industries.

At 1:15 p.m. we will gather together for lunch at **Taverna Tagaris** in their upstairs private dining room. Each table will be provided with two bottles of wine for your dining pleasure. Time for wine tasting is not planned for Tagaris, however if you finish at Bookwalter and Barnard Griffin before 1:15 p.m., feel free to go to their tasting room and sample a wide array of wines from their extensive vineyards.

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. Many of you have been to Terra Blanca but the winery is always growing and changing. Our last stop will be **Chandler Reach Vineyards**. Here we will have a private

Bus trip... continued from page 2



tasting in their dining room, followed by a gourmet chocolate dessert with coffee prior to our trip home. We should be back in Yakima around 6:30 p.m.

If you have not been on one of our prior 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. We believe the cost of \$50 per person for members and \$55 per person for guests is reasonable for a day of sharing with like-minded wine aficionados. So spread the word, we are limited to 47... first come, first served.

~ Chuck Johnson

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: _____

EARLY REGISTRATION
Space is limited!
Register now to reserve your seat.

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: Easy Entertaining

When: Wed., Oct. 13, (6:30 p.m. register; 7 p.m. program)

Where: Yakima Valley Museum

Yes, we'll be there...

Name(s) _____

Name(s) _____

Phone: _____

REGISTRATION DEADLINE
Postmarked by October 8, 2010
OR pay online with Brown Paper Tickets
(www.yakimawine.org/events)
Phone calls only to Marie Clark by 10/10
697-3364

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

Guests ----- @ \$30 = \$ _____

Total Enclosed: \$ _____

Important: Please include your phone number.

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

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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
Treasurer: Virginia Gable
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

When we were not paying any attention, summer was finished and whisked away and now we find ourselves staring fall square in the face. That is not at all a bad thing when you take note of all the wonderful wine venues being offered up in our Valley and surrounding communities.

This is a grand opportunity for some great tastings and an opportunity for wine purchases to share over the holidays or give out as excellent gift options.

A special thank-you goes out to Judith Thoet, Winemaker and ISG Sommelier, for providing a tasteful, educational, and entertaining adventure to Argentina —without even needing to dust off our passports.

Please keep in mind that the Yakima Enological Society is YOUR club and we welcome and encourage YOUR suggestions. Please do not hesitate to share with myself of any one YOUR board members ideas for future tastings. Also, don't forget to invite a guest to share in YOUR fun.

~Sally Baldwin, President

