

November Preview *Bus Trip!*

Mark the date — November 10 — for the next Y.E.S. bus trip! Activities at the wineries will be winding down from harvest and not yet ramping up for the holidays, so it will be a perfect time to visit. The featured highlight will be the YVCC campus at Grandview to see how our Platinum scholarship dollars are used to train the next generation of wine professionals. Trent Ball, Program Director, will personally escort our members and introduce us to the wine programs offered while we taste some of their award winning wines. Lunch will be held at a historical home now converted into a family-run restaurant. On our return trip to Yakima, we will stop to sample other outstanding Yakima Valley wines, and be back in time for any Saturday evening plans we may have. See you then!

~ Julie Johnson/Jill Skone

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

November 10...
Bus Trip, "From Beginning to End"

December 12...
Christmas Party at Red Lion

January 9...
The Blind Leading the Blind

~ Robin Kisala

Celebrate Oktoberfest!

Come join us for an Oktoberfest celebration at **AntoLin Cellars**, 10 North 6th Avenue in Yakima, on October 10th at 6:30 p.m.!



Tony and Linda Haralson will be pouring their wonderful award winning boutique wines. Since it is Oktoberfest, we will also be sampling some beers from a local beer shop. There will be brats from Snyder's German Sausage shop, pretzel buns, fruit crisp from Essencia Bakery, and other delectable bites. We will also have music and door prizes!



Space is limited, so sign up early. Please bring a wine and/or beer glass.

The cost is \$30 for members and \$35 for non-members. Register by mail or online before Friday, October 5, 2012. Call in registrations to Marie Clark at 697-3364 through Sunday, October 7, 2012.

Date: October 10, 2012

Time: 6:30 p.m.

Location: AntoLin Cellars

Cost: \$30 for members; \$35 for guests

September Recap *Naches Heights Vineyards...*

Wow what a night! Naches Heights Vineyards (NHV) provided a beautiful backdrop for our September wine-tasting event. The weather was a little cool when the sun went down (thank you, Phil, for the outdoor heaters) but otherwise it was a perfect evening. We had 58 in attendance. Thank you so much for coming and making the event "A night to remember." Phil and his crew were wonderful hosts and we look forward to seeing them again. Thank you to those that assisted with putting together this event. A fantastic time was had by all!

Here is just a little information on Naches Heights AVA — because it is such a gem in our valley. It was officially recognized as an American Viticulture Area (AVA) on January 13, 2012. Naches Heights AVA is

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Eat this... Drink that



*Recipe submitted by Julie Johnson
Wine suggested by Brad Baldwin*

This month: S'mores Cheesecake Squares served with **Gordon Brothers' 2011 Late Harvest Sauvignon Blanc**. Regular retail \$45.00; Y.E.S. price \$36.00 at Stems in downtown Yakima.

S'mores Cheesecake Squares

Ingredients:

18 honey graham crackers, divided
1/3 cup melted butter
3 tbsp. sugar
4 (8 oz.) pkgs. softened cream cheese
1 cup sugar
1 tbsp. vanilla
3 tbsp. flour
4 eggs
6 (1.55 oz.) Hershey's milk chocolate bars
1 cup miniature marshmallows

Directions:

Heat oven to 350 degrees F.

Line 9 X 13 inch pan with foil, with ends of foil extending over sides. (I also sprayed foil with Pam.) Crush 14 grahams. Mix with butter and 3 tbsp. sugar; press onto bottom of prepared pan. Coarsely chop remaining 4 grahams.

Beat cream cheese, sugar and vanilla in large bowl with mixer until well blended. Add flour; mix well. Add eggs, one at a time, mixing on low speed after each until just blended. Chop ½ cup chocolate chunks; stir into cream cheese mixture. Pour over crust. Sprinkle with remaining chocolate chunks, marshmallows and chopped grahams.

Bake 40 minutes or until center is almost set. Cool completely. Refrigerate 4 hours. (I made a day ahead and refrigerated overnight.) Use foil handles to lift cheesecake from pan before cutting into bars.

Servings: 32.

Membership Update

Y.E.S. has two new members:
Marietta Barr and **Marti Martinell**.
Welcome!



Y.E.S. members in News:

Y.E.S. members making the news recently were **David Lynx**, **Jerry Kobes** and **Bryan Hollenbaugh**.

Past Y.E.S. President and longtime Yakima Valley Museum curator David Lynx was recently appointed director of the Larson Gallery. Congratulations, David, on the new position.

Jerry Kobes, longtime Y.E.S. member, and a few friends were featured in the news for clearing hiking trails in the Cascades. Thanks, Jerry and friends, for volunteering your time for trail maintenance.

Good luck goes out to Y.E.S. member Bryan Hollenbaugh. Bryan has been selected by Radio Ink Magazine as a finalist for the Market Manager of the year category. Bryan is the vice president and regional market manager for Eastern Washington for the Adelante Media Group.

Also in the news:

Naches Heights Vineyards was selected as Emerging Business of the Year. NHV was recognized as a young business that has shown consistent and significant growth since 2010.

Naches Heights Vineyard hosted the Y.E.S. event on September 12, 2012. Owners Phil and Barbara Cline have designed and created a tasting room and grounds that are a venue gem!

~ **Gerry Amos**
V.P./ Membership





Wine and Travel: “Anchors Away”

Our recent travels took us to Portugal, Spain, France and Monaco. I won't describe to you all the churches, palaces, monuments, markets and gardens explored along the way... not that they weren't beautiful in a familiar way. I just want to mention the diverse selection of wines.

Lisbon seemed to be Porto capital of the world. It was everywhere. Almost all merchants sold Porto. In the early evening, the lines outside the shops usually indicated a Porto tasting. The Grahams Porto and the Fonseca Porto seemed to be the most popular or most widely distributed Porto. The Fonseca Ruby was my Porto of choice. Christine preferred the Tawny. Low-end prices were 6-10 Euros.

From Lisbon to Monaco we were cruising on the Azamara Journey. The meals included some very interesting wines from around the world. Some of our favorites white wines were Stellenzinct Sauvignon Blanc, Stellenbosch, S. Africa; Serra Da Estrela Albarino, Rias Baixas, Spain; and Caposaldo Pinot Grigio, Veneto, Italy. Favorite rosé: Chateau de Fonscolombe, Provence, France. Favorite reds: Nederburg Pinotage, Western Cape, S. Africa; Gerard Bertrand Cabernet Sauvignon, Lanquedoc, France; and The Crusher Merlot, Clarksburg, California. These "inclusive" wines were a real treat with the wonderful array of food provided by the 60 chefs on board.

Want to feel like royalty? Cruise!

~ Gerry Amos

If you have a wine travel experience and want to share it with Y.E.S. members, send an email to: contact@yakimawine.org

Naches Heights Vineyard... *continued from page 1*

made up of only 37.2 acres... the smallest AVA in Washington. The seven vineyards in the Naches Heights AVA are the first to be fully sustainable, practicing in either biodynamic or Low Input Viticulture and Enology (LIVE) certification. For more information on what all this means, make a trip to NHV and visit with Phil Cline, who is both knowledgeable and passionate about the subject. You'll be thoroughly amazed and impressed. And by the way, you'll enjoy some really fine wines in a beautiful setting.

~ Kelcy Young
and Ben Antonio

What: AntoLin Cellars Tasting

When: Wed., October 10 — 6:30 p.m.

Where: AntoLin Cellars, 10 North 6th Ave., Yakima

Yes, we'll be there...

Name(s) _____

Name(s) _____

Phone: _____

Important: Please include your phone number.

REGISTRATION DEADLINE

Postmarked by Oct. 5, 2012

**Or pay online with Brown Paper
Tickets at the Y.E.S. Website
www.yakimawine.org**

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

Guests ----- @ \$35 = \$ _____

Total Enclosed: \$ _____

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

PO Box 2395, Yakima WA 98907
Email: contact@yakimawine.org
Web: www.yakimawine.org

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

October 2012

I have the best doctor a person could ever ask for, with the exception of his narrow-mindedness on one topic. I have chatted with him about the health benefits of moderate wine consumption. I have further stated facts that drinking red wine has been linked to everything from a lowered risk of stroke to stronger bones and even anti-aging effects. One of the greatest benefits being improved cardio-vascular health. While both red and white wine are being credited with health benefits, more has been documented with red wine due to some increased benefit from the grape skins which are left on in the processing of red wine. Even with my solemn promise to practice moderation, he still is not willing to write me a prescription!!



It is that time of year to Catch the Crush! Each winery will offer their own celebratory events including grape stomp, harvest and crush activities, tours, free-run juice, hors d'oeuvres, live music and of course... wine tasting.

~ Sally Baldwin, President