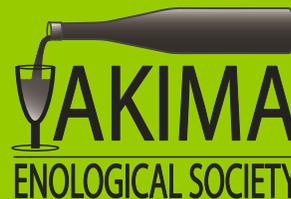


Chapter of the
Enological
Society
of the
Pacific Northwest

October 2013

Y.E.S!



A monthly publication for members of the Yakima Enological Society



**Registration
Information
Wall Walla
Bus Trip**

Date: Sunday, October 13

Time: 7:30 a.m. to 6:30 p.m.

Cost: \$50 members; \$55 guests

Mail in registration postmarked by
Friday, **October 4th.**

Register **online** with Brown Paper
Tickets at the Y.E.S. website by
midnight, Sunday, **October 6th.**
[http://www.brownpapertickets.com/
event/472873](http://www.brownpapertickets.com/event/472873)

Phone in registrations to Marie
Clark at 697-3364 by 8 p.m.
Monday, **October 7th.**

Off the Beaten Path in Walla Walla

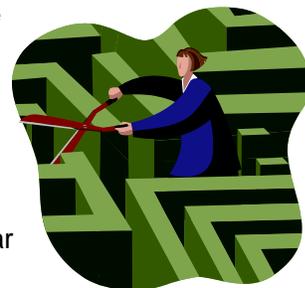
On Sunday, October 13, 2013 at 7:30 a.m., the Y.E.S. Wine Bus will leave Yakima to explore Walla Walla! It will be a long day but we guarantee an interesting experience as we bypass some of the more well-known wineries and instead focus our trip on some intriguing boutique wineries that are "off the beaten path."

We will begin boarding the A & A Motorcoach at 7:15 a.m. in the parking lot of the Yakima Chamber of Commerce office on 9th Street and Yakima Avenue, so we can leave promptly at 7:30 a.m. This will allow us to arrive in Walla Walla at approximately 10 a.m. to begin an exciting day of wine tasting. You will enjoy a continental breakfast en route to Walla Walla while socializing with friends or perhaps just dozing as we leave the driving to professionals.

Our first stop upon entering Walla Walla will be the new **Waterbrook** tasting room on the west side of town. After our tasting there we will motor to the south end of town where the bus will park at a location where four wineries are within a block of each other. **Balboa Winery, Beresan Winery, Sleight of Hand Cellars** and **Saviah Cellars** are small boutique wineries that not everyone is familiar with. We will allow roughly 1 $\frac{3}{4}$ - 2 hours for you to sample one or all four of the wineries. From there we will move to **Basel Cellars Estate Winery** for wine tasting as well as a catered lunch provided by Andrae's Kitchen. Your lunch will also include a bottle of red and a bottle of white wine from Basel Cellars.

After our lunch break we will move on to taste the wines of **Amavi Cellars**, which is affiliated with the more widely known **Pepper Bridge Winery**. Finally, we will travel to the airport area on the east side of town and visit a group of smaller wineries at the northern end of "C" Street. These will include **Five Star Cellars, Mannina Cellars, Eleganté Cellars, Revelry Vintners** and **Tamarack Cellars**. Again, these wineries are all within one block of each other and you will be welcome to taste at all five or only the ones that interest you. Some of you might remember Five Star Winery from our last Platinum dinner when we enjoyed their award-winning 2008 Cabernet. At 4:30 p.m. we will board our bus for the return trip to Yakima. We plan to be back in downtown Yakima at approximately 6:30 p.m.

The cost to explore Walla Walla by bus, with lunch to include wine, is only \$50 for Y.E.S. members and \$55 for guests. **The caveat, however, is that 90% of the Walla Walla tasting rooms have established a firm policy of charging a \$5 tasting fee.** Saviah Cellars is the only winery we will visit that does not charge a fee, and Basel Cellars will waive their fee since we are purchasing wine with lunch. In order to keep our costs at a reasonable level, we have not included these fees into our expenses for the



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

November 13...

Grocery Outlet Wines
Yakima Valley Museum

December 11...

Christmas Party
Red Lion

January 8...

The Blind Leading the Blind
Yakima Valley Museum

~ Robin Kisala

Continued on page 2...



Eat this... Drink that

Recipe submitted by Dorene Boyle
Wine suggested by Brad Baldwin



This month: Southwestern Chopped Salad with Cilantro-Lime Dressing served with **Avennia 2012 Oliane Sauvignon Blanc**. Regular price \$25.00; Y.E.S. price \$20.00 at Stems in downtown Yakima.

Southwestern Chopped Salad with Cilantro-Lime Dressing

- 1 head of romaine lettuce, finely chopped
- 1 pint of grape tomatoes, chopped into fourths
- 5-6 green onions, chopped
- 1-2 sweet peppers, chopped (I used orange and red)
- 1 can of black beans, rinsed and drained
- 2 cups of corn (can use frozen)

Chop all ingredients as necessary. Place chopped ingredients along with beans and corn in a bowl and mix well. Dress with Cilantro-Lime dressing immediately before serving, and enjoy!

Cilantro-Lime Dressing

- 1 cup of cilantro (without the stems)
- 1/4 cup of lime juice (about 2 limes)
- 1/4 cup of Extra Virgin Olive Oil
- 1/2 cup of plain Greek yogurt
- 1 1/2 tsp. of white vinegar
- 2-3 garlic cloves
- 1/2 tsp. of salt
- 1/8 tsp. of pepper

Place all ingredients into a food processor or blender and blend away. Adjust seasoning as needed, according to taste preference.



Note: If so desired, serve as a side dish along with a piece of grilled chicken, or chop up the chicken and put it in the salad.

November Preview

Grocery Outlet wines and appetizers for the holidays

Mark your calendars: Nov. 19th at the Museum, we will feature *inexpensive* but *fantastic* wines you will be proud to serve your holiday guests. We will feature wines from around the world paired with tasty appetizers all made from ingredients you can purchase at Grocery Outlet here in Yakima! Don't miss this tasting! Yum!

~ Vicki & Dennis Baker, Grocery Outlet;
Laurie Kirkland; Leo & Karen Lee;
and Susan McPhee, Y.E.S. Board Liaison

August Recap Riedel Tasting

Wow! What an eye opener... or taste bud opener! What a difference a wine glass can make. Daniel Gatti, Regional Sales Manager for Riedel Crystal of North America, did an outstanding job showcasing the differences between Riedel glasses and other's wine vessels.

There were 42 people in attendance, including members and guests. The wines poured were: 2009 **Buena Vista Cameros Pinot Noir**, \$22; 2010 **Crossfork Creek Syrah**, \$20; and 2010 **McKinley Springs Cabernet Sauvignon**, \$20. The Riedel glasses featured were Vinum XL (Pinot, Syrah and Cabernet) and they retail for \$69.00 for a set of two. Wine and glasses can be ordered at Stems. A Riedel glass turns a sip of wine into a celebration!

~ Brad Baldwin

Walla Walla bus trip... Continued from page 1

trip. Although the wineries will waive this fee if you purchase wine, we suggest you share the fee with someone or you only taste at wineries you are interested in — or buy wine!

The bus is limited to a maximum of 47 people so call your friends and neighbors and get your reservations in early for an exciting day of wine tasting!

~ Julie Johnson



Opening the Wine Cellar 2012 Two Mountain Chardonnay

In our household, bottles of red require occasional dusting, but the whites never seem to stay in stock; especially bottles of Chardonnay. Personally, it's one of my favorite varietals, and probably the one grape I tend to scrutinize more than others. So when I got wind that **Two Mountain's 2012 Chardonnay** was considered by its winemakers as perhaps its best yet, I had to get my hands on a bottle of it before the release date and, as such, share my thoughts on it.

First, I'll share with you some background on this Chardonnay from its creators, brothers Matt and Pat Rawn. The wine is from the estate-grown Copeland Vineyards and was fermented for eight months in 75% new French Oak barrels.

Second, I shared this advance bottle with members of our board, who rattled off descriptions ranging from smooth to light and not overbearing. I'd agree with all of those sentiments, as it is not a big, bold Chardonnay that might typically require you to enjoy it with food. I could easily enjoy this wine on its own or with a variety of cheeses, but I would also readily pair this wine with seafood, chicken or chops... or, as the season is beginning to chill, a nice bowl of chowder!

I'm told the 2012 Chardonnay will retail for \$21 a bottle. It's probably a perfect price point for the bottle and, much like its 2008 sibling, will sell out in relatively short order. Only 200 cases were produced, so when it is released in early October it will only be available through wine club, Wray's @ 56th, and Tony's Steakhouse.

I'd encourage you to sample it for yourself and see if you pick up a hint of pear and butterscotch, as I did... or if you find another nuance unique to your taste buds.

~ Bryan Hollenbaugh, *Chardonnay fan*

New Member Welcome



Y.E.S. welcomes three new members this month: **Lin Funkhouser, Judy Harris and Michelle Perkins**. Welcome Lin, Judy and Michelle! We look forward to getting to know you, or getting reacquainted, at upcoming events.

We also want to welcome **Cindy Smith and Bruce Noyes**. They joined the club back in April when they attended the Platinum event and somehow got lost in the shuffle. Glad we now have them officially on the list. This brings the current membership to 106.

I hope you can join us on the bus trip to the Walla Walla area on October 13. We have done several of these bus trips and they are always great fun. Hope to see many of you there.

~ Susan McPhee

What: Walla Walla Bus Trip

When: Sun., October 13 — 7:30 a.m. to 6:30 p.m.

Where: Depart from Yakima Chamber of Commerce

Yes, we'll be there...

Name(s) _____

Name(s) _____

Phone: _____

Important: Please include your phone number.

REGISTRATION DEADLINE

Postmarked by Oct. 4, 2013

Or pay online at the Y.E.S. website
by MIDNIGHT, OCT. 6, 2013

www.yakimawine.org

Members ----- @ \$50 = \$ _____

Guests ----- @ \$55 = \$ _____

Total Enclosed: \$ _____

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

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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 2013

Here we are, heavy into the Yakima Valley's bountiful harvest just off the longest hot spell I can recall. Just a few months ago I was wondering if summer would ever come. Well, the gorgeous blossoms that didn't get hammered by wind, rain, hail, or maybe a tornado strike did produce some wonderful fruit. The cherries and peaches we had were sweet and juicy. The Bosc pears I get from my brother's orchard are very large and tasty this year. So with the fruit looking so good, this means the grapes will be coming off with large clusters of ripe sweet berries. The winemakers are very optimistic about the 2013 vintages.



You may have noticed, with pleasure and enjoyment, the Yakima Herald Republic is featuring the wine writers from Great Northwest Wine – Eric Degerman and Andy Purdue. Their latest article discusses being fashionable by drinking Chardonnays well into the fall season. They convinced me, but some of the terms they used were baffling. For example, “*tree free Chardonnay*.” What does that mean? After days of pondering this question, I was discussing it with friends and one of them said “un-oaked.” BINGO! Now I have to go find some of these Chardonnays to see if my palate discovers and agrees with what the writers are describing. Good job, guys! You have me and, probably, many more buying white wines in the fall.

Have you purchased your **Bus Ticket** for Walla Walla? No? Well get on board! Tickets are available at BPT (Brown Paper Tickets) on the Y.E.S. website. If you have any questions or concerns about purchases from BPT, please use the Y.E.S. email at contact@yakimawine.org.

~ Gerry Amos, Y.E.S. President

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