



Chapter of the Enological Society
of the Pacific Northwest

September 2002

Gina Milliron - President
John DiBari - 1st Vice President
David Hysert - 2nd Vice President
Ray Dilschneider - Secretary
Virginia Gable - Treasurer
Marie Clark - Registration

Board Members

Emily Medeiros, Gary Cox, Shauna
Kobes, Mike Libbee, Shirley Menard,
George Petzinger, Jim Stoffer,
Scott Summers

Yakima Enological Society

P.O. Box 2395
Yakima, Washington 98907
e-mail: jdibari@elltel.net

www.yakimawine.org

September Tasting Announcement An Italian Evening

We are featuring an Italian cuisine to be complemented by Tefft Wines (all Italian grape varieties, namely Pinot Gris, Sangiovese, and Nebbiolo). We will be starting with antipasti followed by lasagna, Caesar salad, and garlic bread.



We have a special Italian dessert by Ivone paired with an Italian dessert wine. We may also have after dinner samplers from Cascade Cliffs.

Please plan to join us for what promises to be a marvelous evening.

Date: Wednesday September 11, 2002

Place: Yakima Valley Museum,
2105 Tieton Drive, Yakima

Time: 6:30 p.m. Registration
6:40 p.m. Reception
7:15 p.m. Dinner

Cost: \$20.00 Members, \$25 Guests
\$13.00 Member non-drinkers

Bring: One wine glass

Limited: To 160 registrations

Postmarked by Friday, September 6th. Phone calls only on Monday, September 9th to Marie Clark, 697-3364 (until 8:00 P.M.).

Jlm Stoffer



Friends of Claar

I thought you might be interested in this Friends of Claar "News Flash," since **John DiBari** recently had the good sense to purchase several bottles of our 1998 Merlot (John has extremely good taste in wine) and **Ivone Petzinger** took third place in the MerlotFest recipe competition pairing her "Warm Spice Cake..." with this wine. (Ivone should have won, of course, and will next year!)



Cheers,
Mike Libbee



PRESIDENT'S CORNER

As the days become shorter, I am sad to see summer leave, yet I am excited that what follows is the promise of a bountiful harvest. The 2002 grape crop is estimated to be a record breaking weigh in of over 118,000 tons. Our hot weather this year has put the wine grape crop ahead of normal. Looks like another outstanding vintage year!

Our September tasting is going to be a fun Italian evening. **Jim Stoffer** is putting together a great night, so be sure to get your reservation in early.

As our membership continues to grow, so grows the need for more help at our tastings. Your board is committed to providing you with quality events with good service. However, we need your help. For the next three tastings, there will be a sign up sheet at the registration table so that we may compile a list of volunteers to help with future tasting. Your board is here to serve you and as always, if you have any comments or suggestions on making your wine tasting events better, please contact one of us. See you at the next tasting!



Gina Milliron

Got Wine?

Check out Longs Drugstore in Yakima. Their selection is really expanding, and they've got it priced right.

Sharon Clinton

Longs Drugs

Labor Day is
September 2nd 

Calendar of Upcoming Events

- | | |
|---------|---|
| Sept 11 | Italian Varietals
YV Museum |
| Oct 9 | Willow Crest Vineyards
YV Museum |
| Nov 13 | Wineglass Cellars
YV Museum |
| Dec 18 | Y.E.S Christmas Party
Yakima Country Club |

Dear Friends of Claar,

We are proud and excited to announce that our 1998 Merlot recently won a Double Gold Medal at the Amenti del Vino (The Wine Society) annual judging in Mystic, Connecticut. This elegant wine displays a plum and blackberry bouquet followed by wild raspberry and coffee tones. The 1998 Merlot will not be in distribution until the end of the year, however, it is available at our Tasting Room in Zillah. Retail price is \$19.99 per bottle--20% discount for case purchases.



Watch for more on other award-winning wines from Claar Cellars, including the Washington State Wine Competition Gold Medal 2000 Chardonnay, in our upcoming newsletter.

Sincerely,

Mike Libbee



Please submit info., articles, or recipes to:

*Charlena Paschen, 2480 Selah Loop Rd.,
Selah, WA 98924*

www.creativedesignconsulting.com

Ph: (509) 697-3931

E-mail: tcpasch@prodigy.net

November Tasting

Plan on a memorable evening with some of the best wine in the valley from Wineglass



Cellars. Owners/winemakers **Linda and David Lowe** will join us to talk about their premium reds and a pretty good Chardonnay as well.

Mike Libbee



Salmon Harbor

Looking for some great wine in the "under \$10 category?" Hogue Cellar's second brand, **Salmon Harbor**, might be worth a taste test. Hogue bottles chardonnay and merlot under this second label, and they are both winning awards.

The 2000 Salmon Harbor Chardonnay just won a gold medal at the 2002 San Francisco International Wine Competition, and was named as a "Best Buy - \$10 and Under" by the July 30, 2002 *Wine Press Northwest*.



The 2000 **Salmon Harbor** Merlot recently won a silver medal at the 2002 Monterey Wine Competition, and a gold at the 2002 Riverside International Wine Completion. The 1/02 Restaurant Wine magazine awarded the **Salmon Harbor** Merlot four stars.

Sharon Clinton



Northwest Wine Events

Jazz at the Winery, Sept. 8, Ste. Chapelle Winery. 208-459-7222, 19348 Lowell Road, Caldwell, Idaho.

Wine Tasting and Education, Sept. 13, Coupeville, Wash. Classes run 5:30-8 p.m., fees \$25 per person. Private groups welcome. Call 360-678-4005 or email xcoach@whidbey.net

Ashland Smooth Jazz & Blues Festival, Sept. 13-15, Ashland, Ore. Three days of music, wine, food, microbrews, crafts, artists, activities and more. For more information, go to <http://www.ladybugshows.com/festival.html>

Montinore Vineyards Barrel Tasting Tour, Sept. 14, Forest Grove, Ore. Try wines before they are blended and bottled. Tour lasts about an hour and costs \$5. Groups are limited to 25 people. Call 503-359-5012 or email barbara@montinore.com

Maryhill Winery Live Music Weekend, Sept. 14-15, Maryhill, Wash. Rob Neuberger plays original music and blues on classical and steel string guitar both days. Call 509-773-1876 or go to <http://www.maryhillwinery.com>

Jazz at the Winery, Sept. 15, Ste. Chapelle Winery. 208-459-7222, 19348 Lowell Road, Caldwell, Idaho.

Maryhill Winery Fall Equinox Party, Sept. 21-22, Maryhill, Wash. In the midst of harvest, enjoy the sounds of John Mitchell and Bob Kasnick. Call 509-773-1876 or go to <http://www.maryhillwinery.com>

Wine Tasting and Education, Sept. 27, Coupeville, Wash. Classes run 5:30-8 p.m., fees \$25 per person. Private groups welcome. Call 360-678-4005 or email xcoach@whidbey.net

Catch the Crush, Sept. 28-29, Tri-Cities, Wash. The Columbia Valley Winery Association throws its annual harvest festival in and around Tri-Cities, Wash. Call 866-360-6611 or go to www.columbiavalleywine.com.

Maryhill Winery Live Music Weekend, Sept. 28-29, Maryhill Winery. Bill Hornibrook plays his lounge-style piano. Call 509-773-1876 or go to <http://www.maryhillwinery.com>

Jazz at the Winery, Sept. 29, Ste. Chapelle Winery. 208-459-7222, 19348 Lowell Road, Caldwell, Idaho.

Events posted on the winepressnw web site. October tastings many are already being posted. www.winepressnw.com.

Charlena Paschen



Merlot Fest – A Wine & Food Adventure

Five members of the Yakima Valley Winery Association issued the challenge to their customers in early April – create a fabulous recipe that pairs with Merlot. Then each winery was charged with selecting one recipe, from the many submitted, to be put before a panel of judges.

The judging took place in early June at the **Yakima Country Club**, where Chef **Greg Masset** spent the better part of the day preparing the five recipes for tasting by a 3-judge panel (**Donna Moultray, M&M Catering, Stan Clarke, Wine Columnist, and Krista McCorkle, Executive Director, Walla Walla Valley Wine Alliance**). The winning entrée, garnering **Lynn Phillips** a \$1,000 first place award, was:

Wineglass Cellars, created by Lynn Phillips

MARINATED FLANK STEAK

- 1 scored flank steak or top sirloin steak
- ¼ cup salad oil
- ½ cup soy sauce
- 2 cloves garlic, crushed
- ½ teaspoon freshly ground black pepper
- 1 teaspoon minced fresh ginger
- ¼ cup brown sugar
- 4 green onions, thinly sliced



Instructions: mix all ingredients and pour over steak in a glass dish. Marinate overnight. Broil about 5 minutes per side on a preheated gas grill, for medium rare.

The wine tastings included wine from **Claar Cellars, Hogue Cellars, Horizon's Edge, Kestrel Vintners, Kiona Vineyards Winery, Pontin Del Roza Winery, Sagelands Vineyard, Seth Ryan Winery, Silver Lake Winery, Tefft Cellars, Thurston Wolfe Winery, Willow Crest Winery, and Wineglass Cellars.**

The event made for a wonderful evening, which included great wine, a silent auction, and fabulous food (we enjoyed the winning recipe, Marinated Flank Steak). Check out other recipes submitted at <http://www.merlotfest.com/>. The merlot event and recipe contest is expected to become an annual event for the 24-member **Yakima Valley Winery Association!**

Sharon Clinton

October Tasting

For the October tasting event we will return to the educational side of the Enological Society and offer the opportunity to taste the wines from Willow Crest Vineyards in Prosser. We will taste wines made by David Minick, owner and winemaker of Willow Crest, (including the award winning Cabernet Franc, Syrah and Pinot Gris) and wines made by other winemakers utilizing David's vineyard as the source of the grapes.

As a special treat we ask that you bring your two wineglasses to compare with Reidel stemware (included with the cost of the event and yours to keep) and we will blind taste the wines poured from the bottle and decanted. We believe you will be surprised by the comparison. We will tally the choices for future reporting to the membership. Light appetizer's will be matched to the wines, so grab dinner before joining the festivities.

Gary Cox





P.O. Box 2395
Yakima, Washington 98907

First Class Mail

September 2002
Happy Labor Day!

Italian Evening

Yakima Valley Museum

Deadline: Postmarked by Friday, Sept 6th

Wednesday, Sept 11th, 2002 6:30 PM

Name(s): _____

Members _____ @ \$20.00 = \$_____

Name(s): _____

Guests _____ @ \$25.00 = \$_____

Guest(s): _____

Non-Drinkers _____ @ \$13.00 = \$_____

Guest(s): _____

TOTAL Enclosed: \$

Phone: _____

Please give your e-mail address below 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!

