



Chapter of the Enological Society of the Pacific Northwest

Newsletter Date: August 23rd, 2006

Robert Karl Cellars

Our September Tasting will feature the award winning **Robert Karl Cellars** of Spokane. All but one of their current releases is sold out. Thanks to the foresight of **Rebecca Gunselman**, wife of **Joe Gunselman**, winemaker and owner, she held out enough of their recent wines for YES to conduct this tasting.

We will taste Robert Karl's 2005 Sauvignon Blanc, 2004 Syrah (winner of People's Choice at 2006 Sunshine & Wine), 2004 Merlot and the 2003 Claret. Rebecca will also bring two pre-release wines for us to sample. They are the 2003 Cabernet and the 2003 Inspiration, both scheduled for release in October.

Their 2002 Cabernet was one of our Platinum IV wines. Rebecca will talk extensively about their fruit, vineyards, winery and winemaking.

Due to the limited wine supply the September Tasting is limited to 60 persons. Food will be served. Please

bring at least one wine glass. Sign up early for this rare opportunity!

Date: September 13th, 2006

Place: Yakima Valley Museum

Time: 6:30 pm Check-in
7:00 PM Tasting Begins

Cost: \$27.50 Members
\$32.50 Guests
\$22.50 Non-Drinkers



Hosts: Karen & Leo Lee

Limited: 60 Attendees

Postmarked by **Friday, Sept. 8th**.
Phone calls to Jimi Weaver (509-575-7511) until **Monday, Sept. 11th**.

-- Leo Lee

East Meets West - October Tasting

CANADIAN OKANAGAN WINES;
HOW GOOD ARE THEY....REALLY?

For us, that is a very easy question to answer....the Okanagan Canadian wines we've tasted are WONDERFUL! In the Okanagan they make wine from some varieties of grapes not common in Washington, have unique terroir, have more variety of white wines than Washington and the wines are superbly crafted and definitely world class!

These uniquely delightful wines will be carefully paired with Thai cuisine created by Executive Chef Jessica Smith with some expert input from YES President David Lynx. David has an extensive back-

Case of the Blues in Review



The quintessential summer party! The last hurrah before the beginning of fall and the end of summer vacation, all that and more, is the annual August party put on by the Junior League and the Greenway Foundation. Good music, good food, good wine and good friends to enjoy it with, who could ask for more?

For those who were there Saturday night, you know what I'm talking about. For those who were not able to make it, start planning for next year. As a special treat, here is the recipe straight from the Lynchburg Lemonade Stand for the latest summer drink: 1 part Jack Daniels, 1 part Triple Sec, 1 part sour mix, 4 parts 7-up, on the rocks or blended. Sit back, sip and enjoy!

-- Julie Johnson

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"Check out the website
to view photos from
several Society Events!"

We're on the web!
www.yakimawine.org

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President's Corner

The Central Washington State Fair is synonymous with the fall. We always make one trip to the fair to sell raffle tickets, then spend the evening wandering the grounds. Last year, we ended up in the wine booth and tasted some wonderful wines. While we were there, we noticed many bottles with medals hanging about their necks, so I thought it may be interesting to find out a little more about the process.

The Central Washington State Fair held its 25th annual commercial wine competition June 2-4, 2006. The Washington State Wine Competition is held each year to promote the wine industry and to identify some of the best wines available on the market from Washington State.

During the Sunshine & Wine event, the Washington Wine Competition winners were announced and participants were able to taste some of the winning wines. All of the winners of the competition will be listed at the upcoming Central Washington State Fair in a booth in the Agriculture Building.

This booth will also serve as a tasting area that will be open from 2:00 pm to 7:00 pm each day. Some of the wines will be available for purchase by the glass, and also some by the bottle to take off the premises for use. Pricing will vary, but most of the wines will be \$5.00 to \$7.00 per glass depending on the price paid for the wine.

Washington State wineries that have signed up (so far) to pour their wine this year, are as follows: Piety Flats - Sept. 24th 5:00 PM; Thurston Wolfe - Sept. 25th 5:00 PM; Wineglass Cellars - Sept. 27th 5:00 PM; Tucker Cellars and Hogue Cellars - Sept. 28th 5:00 PM; and Cowan Vineyards - Sept. 29th 5:00 PM. More wineries will be scheduled, so come by and visit the booth while you are at the fair (you will probably find me there).

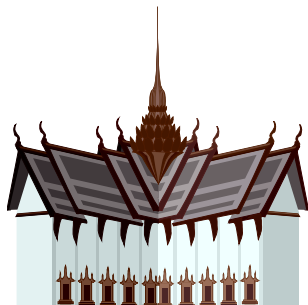
--David Lynx

East Meets West Continued From Page 1

ground in Thai food including having written a Thai cookbook!

Plan on joining us at the Yakima Valley Museum, October 11th.

-- Donna Lambert



Virginia Gable's Birthday

The YES Board celebrated Virginia's birthday at the August board meeting since they fell on the same day. Her daughter, Starla had a cake delivered for the event. The meeting was hosted by

Kathy Michielsen and we toasted Virginia in the

Michielsen's beautiful back yard.



Without giving away the particulars, note that Virginia is a charter member of the Yakima Enological Society as well as our long time and much appreciated treasurer! **Happy Birthday, Virginia** and many, many, more!

-- Julie Johnson

Calendar of Upcoming Events

Sept 13th **Robert Karl Cellars**
Yakima Valley Museum

Oct 11th **East Meets West**
Yakima Valley Museum

Please submit articles, recipes and wine-related announcements to: Julie Johnson, 2nd Vice President by the 15th of the month, prior to the newsletter publication via email to: info@yakimawine.org or regular mail to:

Yakima Enological Society
P.O. Box 2395
Yakima, WA 98907

Local & Not So Local Wine Events

Sept 1-4 **Going Vertical!** at participating **Wine Yakima Valley** wineries. Enjoy vertical series of wines in many valley tasting rooms. Many other special opportunities available. Visit www.wineyakimavalley.org for details.

Sept. 11 **Canon del Sol at Bob's Keg and Cork.** Join winemaker/owner **Victor Cruz** for appetizers and fabulous wine. 7:00 PM, \$25, RSVP to 573-3691.

Sept. 23 **Vine, Wine, Dine!** at **Windy Point Vineyards.** Special harvest tour of the vineyards and winery, hands-on brix reading, and blind grape tasting. Retire to the tasting room for a relaxed dinner overlooking the valley. 4:00 PM, \$50, RSVP to 877-6824.

Rattlesnake Hills AVA member wineries have a number of interesting events during September. Visit www.rattlesnakehills.com and click "Events" for details.

-- *Mike Libbee*



The annual V.I.P. Passport Appreciation Party is coming up, and you'll need to turn in your Passports soon to receive an invitation to this exclusive event.

What is this V.I.P. Passport Party? It is a superb, casually elegant affair under the stars, in the beautiful European gardens of Maison de Padgett Winery, where the winemaker artisans from the Rattlesnake Hills Wine Trail will be wining and dining with you.

The second annual V.I.P. Passport Party is an event not to be missed, with tantalizing hors d'oeuvres, award-winning wines from the Rattlesnake Hills, and great live music playing in the background. But, this is an exclusive event, open only to those who have completed the Passport on the Rattlesnake Hills Wine Trail! It's also limited to the first 200 registered guests.

How do you get an invitation? Simply turn in your Passport to any participating winery.

What's the Passport? It's a card with all of the wineries on the Rattlesnake Hills Wine Trail. Purchase it for only \$5.00, and take it to 10 of the 16 wineries on the Trail where you will receive special

discounts or reserve tastes. At the end of the 'Trail', turn in your Passport for a beautiful Rattlesnake Hills red wine glass. Then you will receive an invitation to this elite party held annually in September! There is a minimal cost to attend. For more information, contact Shannon Bird at (509) 965-4521

Other upcoming events in the Rattlesnake Hills:
Sept. 1 thru 4 - Wedding Weekend with Paradisos del Sol. Special discounts dependent on the number of years you've been married!

Sept. 2 - Harvest Party at Silver Lake. Noon – 4PM. This event features our first ever Kailua Pig plus a live band, grape stomping contest, hula demonstration and contest, wildest Hawaiian shirt contest, and 'Blessing of the Grapes'!

Sept. 16 and 17 - Bottle Your Own and Clam Bake at Silver Lake.

-- *Submitted by Shannon Bird*

Coordinator for the Rattlesnake Hills Wine Trail

Northwest Wine Events

Winemaking: A Labor of Love, Sept. 2-3, Hood River, OR. Phelps Creek Vineyards celebrates the labor of wine-growing. You and your friends can try your own hand at blending wines from the barrel. Photos and art from the vineyards will fill the tasting room. Location: Phelps Creek Vineyards Tasting Room, 1850 Country Club Road. Hours: 11-7 with live music from 4-7 both days. Cost: Free. Call 541-386-2607 or e-mail phelpscreekvineyards@gorge.net.

Fall Wine Stroll, Sept. 16, Grants Pass, OR. Sample great food and wine from local restaurants and wineries as you stroll through historic downtown Grants Pass. Location: Historic Downtown Grants Pass. Hours: 3-6 p.m. Cost: \$15 (presale), \$20 (day of event). Call 541-476-5773, e-mail or to <http://www.grantspasstowncenter.org/index.php?itemId=1>.

Winemaker's dinner: Barnard Griffin, Sept. 23, Astoria, OR. Join us for another one of our winemaker dinners, this featuring the wines of Rob Griffin of Barnard Griffin Winery. Dine in our "Cellar Room" and enjoy your five-course meal prepared by the Silver Salmon Grille, perfectly paired with the wines from Barnard Griffin of Washington State. Location: The Cellar on 10th. Hours: 6 p.m. Cost: \$90 per person, advance reservations required and subject to availability. Contact at (503)325-6600, e-mail mike@thecellaron10th.com or go to www.thecellaron10th.com.

These events and more are listed at www.winepressnw.com, click on "Wine Events".

-- *Charlena Paschen*

Warm Summer Days Call for a Rose...

Rose (roh-ZAY) is French for "pink" or "rose colored", and refers to pink-hued wines that are made from red grape varieties. These wines can be colored any shade of pink - from barely perceptible pink to almost red.



The preferred technique for making rose wines is an initial maceration on the skins for a short period of time - as short as 12 hours or as long as 3 days. The juice is then either drained away from the skins and pits (called 'bleeding') or pressed, and fermentation then proceeds in the same manner as for white wines. A less desirable method of rose production is to blend a small amount of finished red wine into a finished white wine. While the pinkish color of a rose wine is achieved with this method, the hue and flavor of such a wine is considerably different than one made from maceration on the skins. In both the old and new world wine producing countries, many rose wines are made to retain a slight amount of residual sugar. Rose wine is not put into barrels as it is meant to be consumed while it is fruity and young.

Both France and Spain take pink wines seriously. In France, Tavel AOC, located in the Southern Rhone, is the most famous dry rose producing region. The grapes used for Tavel roses include Grenache, Cinsault, Clairette, Mourvedre, Syrah and Carignan. Rose wines are made throughout all Mediterranean areas of France, as well as in Bordeaux.

Spain takes its pink wines so seriously that it has two names for them - *rosado*, referring to a pale pink rose, and *clarete*, a deep pink or pale red rose. While the bulk of rose wines are made from Garnacha (aka, Grenache), one of the more famous Spanish rose wines is made from the Petit Verdot wine grape. And for wine drinkers who think of a rose wine as a 'wine for wimps', Ernest Hemmingway's favorite wine was *rosado*.

Rose wines are excellent paired with *salad nicoise* (the famous French salad from Provence of cucumbers, tomatoes, sweet peppers, shallots, hard-cooked eggs, and black olives served with an anchovy vinaigrette), grilled chicken or salmon, or crab cakes with chipotle mayonnaise.

Washington is producing more and more rose wines - next time you visit a winery, ask for their newest released rose.

-- Judy Thoet, I.S.G. Sommelier

Y.E.S. Scholarship

On behalf of the **Central Washington University World Wine Program**, please accept our heartfelt thanks for the funds raised at the **Yakima Enological Society Platinum Wine Tasting**. The funds of \$1,326.00 will be used for student scholarships. Scholarships will be awarded for students enrolled in the CWU Wine Trade Professional Certificate.

The Wine Trade Professional Certificate is a 15 credit intensive program taught on the CWU campus, winter quarter 2007. While the Certificate covers all areas of the wine industry, it focuses on the business and trade aspects of the global wine industry and professional wine evaluation. The program is entering its fourth year and is very successful with maximum enrollment. Our students are a mix of undergraduates, post baccalaureates, and industry professionals coming from diverse backgrounds and areas around the globe. During the program students will visit a variety of Washington wineries, vineyards and other wine related businesses, thus benefiting from the knowledge and experience of those here in the Washington wine industry.

Your generosity and support are invaluable and we look forward to a mutually beneficial relationship between YES and the CWU World Wine Program for many years to come.

-- Amy Mumma
Director, CWU World Wine Program



Fall will soon
be here!



September 2006

First Class Mail

P.O. Box 2395
Yakima, WA 98907

Happy
Labor Day!



Robert Karl Cellars

Deadline: Postmarked by Friday, Sept. 8th, 2006

Yakima Valley Museum

Event: Wednesday, Sept. 13th, 2006 6:30 PM

Name(s): _____

Members: _____ @ \$27.50 = \$ _____

Name(s): _____

Non-Members: _____ @ \$32.50 = \$ _____

Name(s): _____

Non-Drinkers: _____ @ \$22.50 = \$ _____

Name(s): _____

TOTAL Enclosed: \$

Phone: _____

Please give your e-mail address 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!

