

Chapter of the
Enological
Society
of the
Pacific Northwest

September 2007

YES!



A monthly publication for members of the Yakima Enological Society

Naked in October

We welcome Naked Winery on October 10th for a special tasting at Buhrmaster Baking Co. Naked Winery is located in Hood River, Oregon, about 60 miles east of Portland on the Columbia River which separates Oregon and Washington states. Although based in Oregon their proximity to Washington facilitates the production of both Oregon and Washington wines. Their current varietals are Cabernet Sauvignon, Chardonnay, Pinot Gris, Syrah, Riesling, Sangiovese and Merlot. Their labels have names like *Vixen, Missionary, Diva, Tease, Escort, Naughty, Virgin* and *Foreplay*. Let's have some fun and see if any of these wines need to be in brown paper bags!

~ David Lynx

Welcome New Members!

Let us welcome our newest members. They are; Pamela Bradshaw, Marion and Susan Hendren, and Ted and Alta Micone.

Do you know someone interested in our group? Have them check out our Website. They can view past newsletters to see the fun we have!

~ Marie Clark

Wonderful wines... Fabulous food

Saint Laurent Winery Tasting

Please join us on Wednesday, September 12th, 2007, for a dinner and select wines from Saint Laurent Winery.

The greeting wine will be their 2005 Riesling. We will be pairing a 2004 Chardonnay with poached shrimp and papaya seed dip. The vertical tasting of 2003-2004 Merlot will be paired with a spinach and radicchio salad with red onion, pita croutons and a minted-blueberry dressing. The 2003 Cabernet Sauvignon will be paired with the main course; fig, walnut and blue cheese stuffed pork loin with cabernet-sage sauce, wild rice pilaf and a seasonal vegetable. The dessert course will be raspberry cheesecake paired with a 2004 Syrah.

We hope you can come and enjoy these great wines paired with great food. Sarah Bagdon from Saint Laurent Winery will be on hand to discuss the wines with us. What a perfect way to welcome fall!

You can check out the wines at www.saintlaurent.net.

This tasting will be limited to the first 50 registrants. Phone calls on Monday September 10, 2007, only (Jimi Weaver at 575-7511).



Event: Saint Laurent Winery Tasting

Place: Yakima Valley Museum

Date: Wednesday, September 12, 2007

Time: 6:30-9:00 p.m.

Cost: \$31 members, \$36 non-members, \$26 non-drinkers

Please bring three wine glasses.

~ Jimi Weaver



YVCC Vineyard and Winery Technology Program

Join us September 15th, 2007 for the **Grape to Glass Gala** — the premier event to celebrate the opening of the Teaching Winery and raise scholarships for students.

- 11 a.m. - 2 p.m. Guided tours of new facility
- 1 p.m. - 5 p.m. The Great Grandview Grape Stomp
- 6 p.m. - 9 p.m. Grape to Glass Gala
 - Wine tasting and hors d'oeuvres
 - Silent Auction
 - Wine seminars with Angelo Tavernaro

For more information about the scholarship fundraising event, please contact Trent Ball 509-882-7007. Tickets will be available in advance or at the door. For more information, visit www.yvcc.edu/wine.

~ Trent Ball, Director
YVCC Viticulture & Enology Program

Vineyard and Winery Technology Program Fall Courses

Fall quarter starts September 24th. Join us for these exciting courses!

AG 120—Introduction to Washington Wines

5:15-7 p.m., on Thursdays

This course provides an overview of the Washington grape and wine industry, and an introduction to terminology and the grape growing regions and wines produced in the state. (2 Credits)

AGSCI 101—Introduction to Plant Science

6:35 – 9:30 p.m., Mondays and Wednesdays

An introductory course presenting principles of anatomy, morphology, physiology, and growth of plants. The effects of environmental conditions, cultural practices, and management techniques on plant growth, development, yield, and quality are discussed. (5 Credits)

AGSCI 135- General Viticulture

5:10-6:25 p.m., Mondays and Wednesdays

An introduction to the science and cultivation of growing grapes, including the history, biology, climate, vineyard management practices, common pests and diseases, and establishment and training practices. Also included is a general overview of grape quality as it relates to harvest. (3 Credits)

Two Mountain Winery Special Event

We are hosting a new event here at Two Mountain Winery ... it's the "Life in the Day of a Winemaker Afternoon" on October 20th from 2-4 p.m.

Come learn what our winemaker does on a typical afternoon during crush. Your visit will start in the vineyard learning what attributes and characteristics we look for when deciding when to harvest the grapes. You will get the opportunity to taste wine grapes from the vine, examine the grapes for both maturity and ripeness in addition to taking refractometer and pH readings. After the vineyard we will come back to the winery to learn about the fermentation process.

Participants will get an opportunity to analyze must (the fermenting grapes) for flavor profile and aromas as well as take hydrometer readings and do punchdowns. We will finish the afternoon with a private tasting with our winemaker.

Cost is \$30/person.

We suggest wearing shoes suitable for walking in the vineyard and NOT wearing your "Sunday best" as punchdowns can occasionally get messy.

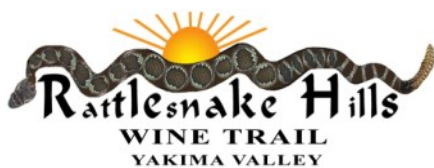
For more information, call
Nikki Samaniego at

509.829.3900

or email

[nikki@](mailto:nikki@twomountainwinery.com)

twomountainwinery.com



There is always something fun happening in the Rattlesnake Hills!

Here are some upcoming events...

September 1, 2007 - Silver Lake Winery will host their annual Harvest Party with live music, good times, good food, and of course, good wine! For information, call Silver Lake Winery at 509.829.6235.

September 1-3, 2007 - Paradisos del Sol will celebrate their annual Wedding Anniversary Weekend on Labor Day weekend. Number of years = amount of your discount. Married 10 years? They give you 10% discount on wine purchases. Their biggest discount to date is 67% - now that's commitment! For more information, call Paradisos del Sol at 509.829.9000 or 829.5590.

October 13, 2007 - Steppe Cellars is hosting its third annual "Federweisser und Zweibelkuchen" celebration. This festive evening

was initiated by their winemaker, Anke Freimuth Wildman, after Steppe's inaugural crush in 2005, and follows a tradition in the Mosel region of Germany. After the Gewürztraminer is fermenting in the tank, it is time to party! Call for reservations (509.837.8281) or get more info by visiting their Website at steppecellars.com.

As always, check our Website for more information on these and other upcoming events in the Rattlesnake Hills.

~ Shannon Bird Rattlesnake Hills Wine Trail

www.rattlesnakehills.com

What: Saint Laurent Winery Tasting

When: Wed., Sep. 12, 2007 from 6:30- 9 p.m.

Where: Yakima Valley Museum (2105 Tieton Drive)

REGISTRATION DEADLINE:

Friday, September 7, 2007

(Please end in your registration ASAP. Phone calls only Sep. 10 to 575-7511.)

Yes, we'll be there...

Name(s) _____

Members----- @ \$31 = \$ _____

Name(s) _____

Non Members ---- @ \$36 = \$ _____

Name(s) _____

Non Drinkers ----- @ \$26 = \$ _____

Name(s) _____

Total Enclosed: \$ _____

Phone: _____

Important: Please include your phone number.

If you would like to help with this tasting, please select one of the following: (Since it is a sit-down dinner, we would appreciate any help. Thank you!)

___ 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

