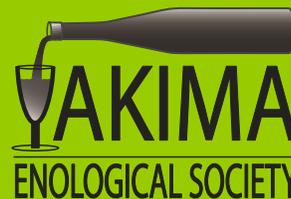


Chapter of the
Enological
Society
of the
Pacific Northwest

September 2010

Y.E.S!



A monthly publication for members of the Yakima Enological Society

Happy holiday entertaining

Holiday entertaining doesn't have to be stressful or expensive. Caroline Ferris, Dorene Boyle and Kathy Michielsen will scour the aisles of the local "warehouse" grocery stores (URM, Cash & Carry, Associated Grocers and Costco) to come up with affordable, easy (little or no preparation) and tasteful ways for you to entertain your friends and family this holiday season. Attendees will leave with recipes, suggestions, locations and costs of food items and wines. We hope to see everyone on October 13 at the Museum!



~ Kathy Michielsen

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

- October 13**
Easy and Affordable Entertaining
- November 7**
Bus Trip
- December 8**
Christmas Party
- January 12**
Blind Leading the Blind

~ Julie Johnson

Taste the wines of Argentina

Join us for a Tasting of the Wines of Argentina on Wednesday, September 8, at the Hilton Garden Inn in Yakima. I will present an educational format for the tasting of the wines of Argentina.

Six wines from Argentina will be paired with regional cuisine — think beef!!

Registration will be limited to 60 people, so be sure to sign up early. Cost will be \$35 per member and \$40 per guest. As usual, registration and welcome wine will begin at 6:30 p.m., with the educational tasting beginning at 7 p.m. I look forward to seeing you then!

Date: Wednesday, September 8

Time: 6:30 p.m. registration, 7 p.m. tasting

Cost: \$35 for members, \$40 for guests



~ Judith Thoet
Winemaker, ISG Sommelier

2010 "Blues" Comes to Town

By any measure, the Yakima Enological Society's designated August event, "A Case of the Blues and All That Jazz," served up large portions of fun, good food, wines, microbrews, auction items, and jazz and blues music on Saturday, August 21st at Yakima Greenway's Sarg Hubbard Park.

Approximately 3,000 attendees had the opportunity to sample award-winning wines from nineteen vineyards in the Yakima Valley, Rattlesnake Hills, Red Mountain, and Walla Walla Valley appellations. Hoodspout Winery and Sky River Meadery from Western Washington also joined in.



The silent auction tent was a hit with bidders, with thirty *new* donors helping out this year to realize approximately \$30,000 in total auction sales. YES contributed to the cause with steady bids on donations of four tickets to an upcoming YES event and a wine-themed gift basket.

As a fundraiser, the monies collected from the evening are put to good use in Yakima County. Proceeds are shared between the Junior League of Yakima's community outreach efforts and the Yakima Greenway Foundation's efforts to maintain and expand the Yakima Greenway's paved pathways. Just one more reason to enjoy the evening!

~ Jill Skone



Eat this — Drink that

Recipe submitted by Carolyn Ferris
Wine suggested by Brad Baldwin



This month: Crab and Avocado Crostini paired with an '06 Konner Ray white from Smasne Cellars. A dry white blend that pairs perfectly with crab. Retails for \$18 at Stems, \$14 for YES members.

Crab and Avocado Crostini

Recipe found on foodnetwork.com, courtesy Brian Boitano 2009

Prep: 20 min.

Cook: 8 min.

Total: 28 min.

Ingredients

1 loaf ficelle or thin French baguette
3 tablespoons olive oil, plus 1/4 cup
1 Meyer lemon, juiced
Salt and fresh ground black pepper
1 yellow pepper, seeds removed and diced
1 avocado, halved, pitted and flesh diced
1 shallot, finely diced
8 ounces lump crabmeat

Directions

Preheat the oven to 400 degrees F.

Slice the bread into 1/2-inch thick slices. Lightly brush the bread slices with the 3 tablespoons of olive oil. Arrange the bread on a baking sheet fitted with a rack and bake until lightly toasted, about 8 minutes. Remove from the oven and let cool before topping with the crab mixture.

In a large bowl whisk together the lemon juice, 1/4 cup of olive oil and salt and pepper, to taste. Set aside.

Add the yellow pepper, the avocado, shallot and the crabmeat to the lemon vinaigrette and toss gently, so as to not break up the crabmeat. Top the bread slices with about a tablespoon of the crab mixture and arrange on a serving platter.



YES Bus Trip in November

Put it on your radar screen...



November 7th, a Sunday, is our next annual YES bus trip — and do we have an interesting trip planned!

We'll enjoy **lunch**, investigating **wineries** on the outskirts of the **Tri-Cities and Benton City** and end with **dessert and port** before heading home... **relaxing** with the capable driving of our favorite bus driver. Plan on it!



~ **Chuck Johnson**

The YES Bargain...

Remember, from September until the end of the YES year, new and returning members can join for half price, \$20.00 per couple and \$12.50 for a single. It's a great bargain... so remind your friends to join. We have a lot of fun and sometimes actually learn something about wine!



Also, if you are changing your email address be sure to let us know so you don't miss out on our monthly newsletter.

~ **Gerry Amos**

Opening the Wine Cellar

Time for Torrontes...

As we enter the last warm days of summer I'm still mostly interested in white wine varietals. Torrontes (also called Torontel) is a wonderfully fruit-forward yet acid-backed white wine varietal that's perfect for the last of our hot summer evenings.



The Torrontes wines found in the U.S. will be an import from Argentina. Argentina grows three different cultivars of Torrontes, with the greatest acreage and quality wines coming from Torrontes Riojano. The varietal is thought to have origins in the Northwest Galicia region of Spain, but it is also planted in the Cordoba (southern Spain) where it is grown primarily for use in sherry production. In fact, it was probably the Spanish missionaries who traveled to the new world and Argentina who first brought and planted Torrontes.

Currently, Argentina has over 21,000 acres of Torrontes, most of which are grown in the high elevation (3,500 feet or higher) Salta region of Argentina, north of the famous Mendoza wine region. Torrontes seems to thrive in the harsh high desert region of Salta, where cool evenings allow the varietal to maintain refreshing acidity; yet warm days result in it ripening beautifully. Torrontes is primarily made in the refreshing tank fermentation method, with little or no exposure to barrel fermentation. Torrontes is a multi layered white wine with aromas and flavors of white peaches coupled with spicy

apricots. It is excellent paired with mild cheeses or lighter seafood dishes, or on its own as an aperitif.

Would you care to find out more about Torrontes? Join me on September 8 for an educational wine tasting of the wines of Argentina. Held at the Yakima Hilton Garden Inn with registration beginning at 6:30 p.m. We'll be tasting six different Argentine wines, and of course pairing them with the food of Argentina.

Hope to see you then!

~ **Judith C. Thoet**
ISG Sommelier



What: Wines of Argentina

When: Wed., Sep. 8, (6:30 p.m. register; 7 p.m. tasting)

Where: Hilton Garden Inn, Downtown Yakima

Yes, we'll be there...

Name(s) _____

Name(s) _____

Phone: _____

Important: Please include your phone number.

REGISTRATION DEADLINE
Postmarked by September 3, 2010
OR pay online with Brown Paper Tickets
(www.yakimawine.org/events)
Phone calls only to Marie Clark 09/06
697-3364

Members ----- @ \$35 = \$ _____

Guests ----- @ \$40 = \$ _____

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
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Web: www.yakimawine.org

Yakima Enological Society

President: Sally Baldwin
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Susan McPhee
Curt Robins
Jill Skone

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

For those of you who have not been following the exciting growth of the Clore Wine and Culinary Center located in Prosser, note that construction is anticipated for start of the next phase of the center. It is being promoted as becoming the state's premier educational and promotional center for Washington's wine and food products. They envision the proposed 15,000 square foot Clore center building will promote regional wine and food and inform visitors about the diversity and quality of our region's agricultural products. The center is named after Walter Clore, a Washington State University scientist who is considered the father of Washington wine.

When traveling in our state I am always pleased to hear the responses when folks inquire as to my home. The Yakima Valley seems to always shine in one's memory because of all of our great wines and wine adventures we have to offer.

I am sure that all of you able to attend the annual Case of the Blues event held at the Greenway were once again treated to a memorable outing. Looking forward to seeing you all again at the Hilton Garden Inn for a fun and educational "Trip to Argentina".



~Sally Baldwin, President